



VALENTINE'S DAY 2019

– STARTERS –

Bay Scallop 'Glaçage' \$19
asparagus, morels, hollandaise

2017 François Chidaine, Sauvignon Blanc, Touraine, Loire Valley, FRA \$13

Fried Cape Cod Oysters \$13
braised short rib ragout, horseradish

NV Willm, Cremant d'Alsace, Blanc de Noirs Brut, Alsace, FRA \$13

– ENTRÉES –

New England Bouillabaisse \$34
clams, mussels, shrimp, calamari, monkfish, lobster, tomato-vegetable broth, rouille toast

2009 Carmine, Monastrell, Jumilla, ESP \$10

Grilled Flank Steak \$30
littlenecks clams, potato-bacon hash, madeira sauce

2015 Feudo di Santa Croce, "LXXIV", Primitivo di Manduria, Puglia, ITA \$15

Roasted Native Cod \$33
potato-leek gratin, charred broccoli, chiggia beets, lemon-thyme beurre blanc

2015 Meurgey-Croses, Chardonnay, Mâcon Uchizy, Bourgogne, FRA \$15

– DESSERT –

Warm Almond Cake \$10
macerated strawberries, white chocolate mousse, lavender

NV Heitz Cellars, Ink Grade Port, Napa Valley, California \$12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform your server of any allergies prior to ordering. *An 18% gratuity will be added to parties of 6 or more.