



Valentine's Day 2017

Three Course PRIX FIXE 68
Choice of one item from each course

Wine Pairing 25
Four half-glasses of expertly paired wines

FIRST COURSE

Mixed Greens

Walnut, bleu cheese & bacon stuffed poached pear, beets, kumquats, citrus vinaigrette

Mayport Shrimp

Anson Mills goat cheese grits, bagna cauda, fried green tomato, red pepper marmalade, Benton's bacon

Raw Oysters

Half dozen, mignonette, horseradish, lemon

SECOND COURSE

Mushroom Risotto

Mushroom medley, winter vegetables, red wine gastrique, green tomato relish, Parmigiano-Reggiano
Add duck leg confit

Steak & Potatoes

Filet mignon, mashed potato, seasonal vegetables, sautéed mushroom & onion, veal demi-glace

Snapper

Potatoes, radish, leek, chive oil, vichyssoise, black garlic aioli, house made chips

THIRD COURSE

Pecan Pie

Brown butter ice cream, pecan butter

Lemon Pie

Coconut meringue, blueberry compote, Ritz cracker crumble

Banana and Chocolate Chip Bread Pudding

Crème anglaise, caramel sauce, toasted walnuts