



Valentine's Day

AMUSE

LUMP CRAB ROLL

celery, lemon aioli

APPETIZERS

Choice of one

NANTUCKET BAY SCALLOPS

heart of palm, shaved fennel
blood orange vinaigrette

HEIRLOOM BEETS

whipped goat cheese, citrus
toasted pistachios, white balsamic

CLASSIC FRENCH ONION SOUP

gruyere cheese croutons

ENTREE

choice of one

SURF AND TURF

wagyu new york, doubled baked potato
butter poached lobster tail

ROASTED STRIPED BASS

brussels sprouts, roasted tomato
citrus herb germolata

POTATO GNOCCHI

butternut squash puree, roasted sunchokes
royal trumpet mushrooms, toasted hazelnuts

DESSERT

choice of one

CRÈME BRULEE DONUTS

vanilla custard

ANDIRON CANDY BAR

brownie, caramel mousse, peanut butter ganache

\$79 per person

tax & gratuity not included

*consumption of raw or undercooked food of animal origin
may increase your risk of food borne illness