

VALENTINE'S MENU 2018

Amuse Bouche

CHICKPEA FRITTER with carrot puree, mint pistou

First Course

- ROASTED BROCCOLI AND PARMESAN, pine nuts, lemon, baby carrots, garlic
- PORK CHEEKS WITH AREAPA CAKES, 63 degree egg, fresh cheese, red chile
- SWEET VIDALIA ONION & CRAB SOUPS, tomato, bacon, béchamel, thyme
- SALMON PASTRAMI, everything croutons, peppercorn cream cheese, cured egg yolk

Second Course

- POACHED PEAR & ARUGULA SALAD, candied walnuts, Grana Padano, buttermilk dressing
- MINI BOX WEDGE SALAD, fried green tomatoes, pepper jam, bacon, blue cheese dressing

Third Course

- TRIPLE POP BAKED GNOCCHI, shitake mushrooms, asparagus, three cheeses
- SEA SCALLOPS, white Russian puree, vanilla parsnips, smoked leek hearts
- SMOKED DUCK BREAST, honey roasted onion petals, butternut squash, peppadew paint, wilted spinach
- CHB BEEF FILET, baby carrots, potato fondant, creamed collard greens, demi-glace

Fourth Course

- STRAWBEERY & BUTTERMILK PANNA COTA
- CHOCOLATE CRUNCH CAKE