

# The Bistro & Wine Bar

## Valentine's Day

\$95 PRIX FIXE MENU | INCLUDES: 1 APPETIZER, 1 ENTRÉE, AND 1 DESSERT

### APPETIZERS

#### CHAMPAGNE STRAWBERRY SALAD

*Whipped Chèvre, Tarragon Vinaigrette, Champagne Pickled Strawberries, Castelfranco, Golden Beets [GF]*

#### POTATO & LEEK CROQUETTES

*Vidalia Onion Soubise, Chive Oil, Tête de Moine Cheese*

#### BUTTER-POACHED LOBSTER TAIL

*Thai Yellow Curry, Cardamon, Lemongrass, Coconut [GF]*

#### BRIE & BRIOCHE

*Triple Cream Brie, Caramelized Brioche, Apricot, Blackberries, Bourbon Brown-Sugared Pecans [VG]*

#### OYSTER FLIGHT

*Chef's Choice of Six Unique Raw Oyster Preparations*

#### HOUSE MADE BUTTERNUT SQUASH AGNOLOTTI

*Fairytale Aubergine Ratatouille, Mascarpone, Slow-Roasted Heirloom Tomato [VG]*

### ENTRÉES

#### GEORGES BANK SCALLOPS

*Pear Velouté, Black Trumpet Mushrooms, Macadamia Nuts, Braised Apple Mostarda [GF]*

#### SMOKED CRESCENT FARM DUCK BREAST

*Parsnip Purée, Roasted Shallot, Apricot Jam, Cherry Jus [GF]*

#### CHICKEN FRICASSEE

*Bone-in Chicken Thighs, Smoked Pomme Purée, Mushrooms, Sweet Pearl Onions*

#### BRAISED LAMB SHANK

*Creamy Polenta, Baby Carrots, Rosemary & Mint Gremolata, Balsamic Glaze [GF]*

#### LOBSTER RISOTTO

*Asparagus, Garlic Saffron Butter, Fresh Oregano, Mascarpone Cheese, Calabrian Chili Oil, Buttery Herbed Breadcrumbs [GF]*

#### MUSHROOM BOURGUIGNONNE

*Blend of Cremini & Porcini Mushrooms, Carrots, Puff Pastry, Shaved Black Burgundy Truffles [VG]*

### DESSERTS

#### PASSIONFRUIT TRIFLE

*Toasted Meringue & Chocolate-Dipped Strawberries*

#### CHOCOLATE TORTE

*Blackberry Compote & Salted Chocolate Sticks*

*Before placing your order, please inform your server of dietary needs, restrictions, or allergies.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food-borne illness.  
Groups of 7 or more people will be charged an 18% automatic gratuity.*