



V A L E N T I N E ' S D A Y D I N N E R

2019 Prix Fixe Menu – 4 Courses – 68 Per Person



STARTERS

Your choice of:

PINK CAULIFLOWER POTATO SOUP

Crème fraiche

SOUS VIDE BEET SALAD

Mixed beets, baby lettuces, toasted walnuts, Smith's Farmer's cheese, balsamic vinaigrette

INTERMEZZO

PEACH WINE SORBET

ENTREES

Your choice of:

ANCHO GRILLED SWORDFISH

Mango mojo de ajo, ginger sweet potato mash, sautéed mixed greens

PAN SEARED PHEASANT

Statler breasts, honey dijon glaze, creamy bacon brussels sprouts, foraged mushroom risotto

VEGAN PHO

Rice noodles in vegetable broth, crispy pan fried tofu, toasty spices, roasted vegetables, hoisin sauce, fresh herbs

FOSSIL FARMS OSTRICH

Pan seared filet, fingerling potato hash, sautéed swiss chard, Estate Cabernet Franc demi

GRILLED ANGUS TENDERLOIN

Whipped Yukon, sous vide baby carrots, Blueberry Merlot reduction

DESSERT FOR TWO

sharing plate

MAPLE CRÈME BRÛLÉE

Walnut whipped cream, caramel shards

FLOURLESS CHOCOLATE CAKE

Amora glaze, chocolate dipped strawberries

PRE PAID RESERVATIONS AVAILABLE ONLINE AT NASHOBAWINERY.COM

TIP, TAX AND BEVERAGE ADDITIONAL



EXECUTIVE CHEF MATT SCIABARRASI