

Executive Chef Matt Sciabarrasi's
J's Valentine's Day Dinner

Monday evening, February 14th, 2022
Seatings available 4:30 p.m. - 7:30 p.m.

\$120.00 per person

Price includes Welcome Cocktail, Prix Fixe menu, Three 4-ounce Wine Pairings, Tip & Tax

Specialty Cocktail

Raspberry Kiss ♥

Raspberry purée, apple cider, champagne

Starters

Your Choice of:

Roasted Beet and Fennel Soup

Crème fraîche
Estate Chardonnay

Valentine's Day Salad

Little Leaf Farm greens, strawberries, toasty almond slices, leeks, Smith's Traditional Farmer's cheese
Petite Verdot Rosé

Intermezzo

Nashoba Strawberry Rhubarb Sorbet

Entrées

Your Choice of:

Scallops

Miso butternut squash succatash, sauteed mixed greens, 5 spice Plum wine sauce
Plum

Duck Breast

Crispy skinned Long Island duck breast, cherry apricot jam, saffron risotto, grilled asparagus
Renaissance

Osso Bucco

24-hour sous vide pork osso bucco, golden Yukon potato puree,
bacon roasted tomato green beans, Nashoba Estate Cab Franc demi
Estate Cabernet Franc

Beef Tenderloin 🔥

Grilled Angus tenderloin, sweet potato Tian, traditional French broccoli gratin, Malbec jus
Malbec

Cauliflower Steak

Seasoned pan seared cauliflower steak, wild mushroom and pea ragu, butternut squash kale risotto
Estate Cab Franc

Shared Dessert for 2

Flourless Chocolate Cake

Stimulus ganache, chocolate dipped strawberries
&

Crème Brulée Cheesecake GF

Azule berries
Azule

*Consumption of undercooked meat, poultry, eggs or seafood may increase risk of food-borne illness. Please notify your server of any dietary restrictions. *Cooked to order.