

Thursday, Friday and Saturday
J's Valentine's Week Menu
Special Menu for February 9th, 10th and 11th

Starters

Beet Root Soup 9

Vibrant and velvety smooth beet root purée, ginger coconut crème, apple chips
Suggested Wine Pairing: Valrhon Muscat

Boston Bibb Salad **GF** 12

Vinegar roasted beets, sliced strawberries, Smith's Blueberry Farmer's cheese, yogurt dressing, toasty sliced almonds
Suggested Wine Pairing: Gewurtztraminer

Entrées

Scallops **GF** 45

Pan seared scallops, Moroccan wild rice pilaf, roasted asparagus, preserved lemon garlic sauce
Suggested Wine Pairing: Estate Riesling

Sazon Salmon **GF** 32

Pan seared with Sazon season mix, Salsa Verde roasted garlic aioli, roasted fingerling potato Bravas, sautéed mixed greens
Suggested Wine Pairing: Renaissance

Chicken 28

Pan seared Statler breasts, honey Dijon glaze, bacon brussels sprouts, forged mushroom risotto
Suggested Wine Pairing: Dry Pear

Beef Tenderloin **GF** 50

Grilled angus tenderloin, Horseradish Yukon potato purée, lemon almond hericover, black cherry balsamic
Suggested Wine Pairing: Cabernet Sauvignon

Cauliflower Steak **VG** 26

Butternut squash and lentil stew with wild mushrooms, baby spinach, caramelized onion Basmati rice
Suggested Wine Pairing: Malbec

Elk Chop Oscar **GF** 42

Blue crab Hollandaise sauce, sous vide baby carrots, purple potato purée
Suggested Wine Pairing: Petite Verdot Rose

Dessert

Key Lime Cake 9

Light white cake, tangy lime mousse, cream cheese frosting
Suggested Wine Pairing: Strawberry Rhubarb

Chocolate Peanut Butter Cake 9

Layered chocolate genoise, peanut butter mousse, brownie bits, peanut butter chips, chocolate ganache
Suggested Wine Pairing: Plum

Crème Brule Cheesecake **GF** 9

Macerated berries
Suggested Wine Pairing: Semi-Sweet Blueberry

Executive Chef Matt Sciabarrasi