

Tuesday, February 14th, 2023  
*J's Valentine's Day Dinner*

\$120.00 / 5 course *Prix Fixe*  
(includes tip and tax)

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*Amuse Bouche*

Seared scallop beet root carpaccio, asparagus tips,  
green onion crème, crushed toasted hazelnuts.

*Starters*

Your Choice of:

**Beet Root Soup**

Vibrant and velvety smooth beet root purée,  
ginger coconut crème, apple chips

**Boston Bibb Salad**

Vinegar roasted beets, sliced strawberries, Smith's Blueberry Farmer's cheese,  
yogurt dressing, toasty sliced almonds

*Intermezzo*

Champagne Sorbet

*Entrées*

Your Choice of:

**Scallops**

Pan seared scallops, Moroccan wild rice pilaf, roasted asparagus,  
preserved lemon garlic sauce

**Sazon Salmon**

Pan seared with Sazon season mix, Salsa Verde roasted garlic aioli,  
roasted fingerling potato Bravas, sautéed mixed greens

**Chicken**

Pan seared Statler breasts, honey Dijon glaze,  
bacon brussels sprouts, forged mushroom risotto

**Beef Tenderloin** 🔥

Grilled Angus tenderloin, Horseradish Yukon potato purée,  
lemon almond hericover, black cherry balsamic

**Cauliflower Steak**

Butternut squash and lentil stew with wild mushrooms,  
baby spinach, caramelized onion Basmati rice

**Grilled Elk Chop**

Blue crab Hollandaise sauce, sous vide baby carrots,  
purple potato purée

*Shared Dessert for Two*

includes:

**Peach Panna Cotta**

After Dinner Peach Wine, fresh berries

**Chocolate Decadence**

Chocolate Dipped Strawberries

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

*Executive Chef Matt Sciabarrasi*