## Executive Chef Matt $\mathscr{P}$ ciabarrasi

## g's Qalentine's Week Sprecial Menu



## Starters

## Beet Root \& Fennel Soup © 9

Crème fraiche
Suggested Wine Pairing: Valrin Huscat
Duck Cassoulet ${ }^{(1)} 16$
Classic French duck leg confit, white and red kidney beans, tomato sauce, Chorizo sausage, applewood smoked bacon

Suggested Wine Pairing: Estate St. Eroix

## J's Fried Calamari 16

Wondra coated, banana pepper rings, Romesco dipping sauce, remoulade aioli
(Romesco sauce contains nuts)
Suggested Paiting: "Fire in the Orchard Rosé
Roasted Sweet Potato and Bacon Salad © 15 Baby spinach, maple roasted sweet potatoes,

Smith's Traditional Farmer's cheese, applewood smoked, bacon crumbles, honey Dijon vinaigrette Suggested TOine Pairing: Maiden's Buish

## Strawberry Salad © 12

Little Leaf Farms lettuce, strawberries, toasty pecans,
Smith's Traditional Farmer's cheese, shaved red onion, Maiden's Blush vinaigrette

## Entrées

Halibut ${ }^{(1+5} 46$
Seared halibut, roasted tomato bacon jam, Mache green salad, saffron risotto Suggested TOine Pairing: Petite Terdot Resé

## Bison Osso Bucco © 6

Slow cooked Canadian bison, horseradish Yukon potato, Estate Cabernet Franc demi
Suggested Wine Pairing: Estate Cabernet Franc

## Chicken © 34

Crispy Statler breast, Okinawa sweet potato purée, ginger-orange glaze, Cara Cara orange radish salad Suggested TOine Paiting: Seyral Blanc

## Beef Tenderloin © ${ }^{\top+J} \mathbf{5 0}$

Grilled Angus tenderloin,sautéed wild mushrooms, Malbec demi, roasted Rainbow fingerling potatoes Suggested TOine Pairing: Jhalbec

## Spaghetti Squash © (6) 30

Roasted spaghetti squash, seared tofu, foraged mushrooms, garlic, roasted parsnip and carrots, arugula,olive oil pistachio cheese Suggested TOine Paiting: Estate Chardonnay

Harvest Catch Market Price
From our local farmers and local fisherman we present our daily
Harvest Catch. Your server will let you know what the
"catch of the day" is to make your meal special.
Suggested TOine Paiting: To Be Suggested

