Executive Chef Matt Sciabarrasi

J's Valentine's Week Special Menu



Starters

Beet Root & Fennel Soup 6 9

Crème fraiche

Suggested Wine Pairing: Valvin Muscat

Duck Cassoulet 16

Classic French duck leg confit, white and red kidney beans, tomato sauce, Chorizo sausage, applewood smoked bacon

Suggested Wine Pairing: Estate St. Croix

J's Fried Calamari 16

Wondra coated, banana pepper rings, Romesco dipping sauce, remoulade aioli (Romesco sauce contains nuts)

Suggested Pairing: "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 Wine Pairing: Maiden's Blush

Strawberry Salad @ 12

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

Suggested Wine Pairing: Overlook Rosé



Halibut 19 46

Seared halibut, roasted tomato bacon jam, Mache green salad, saffron risotto Suggested Wine Pairing: Petite Verdot Rosé

Bison Osso Bucco 38

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 Wine Pairing: Seyval Blanc

Beef Tenderloin 6 6 50

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

garlic, roasted parsnip and carrots, arugula, olive oil pistachio cheese

Suggested Wine Pairing: 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 Wine Pairing: To be Suggested