

# VALENTINE'S DAY 2018

AVAILABLE FEBRUARY 14TH-17TH  
5PM-9PM

## STARTERS

### Oysters

grilled or raw | black garlic mignonette |  
harissa cocktail sauce | fresh horseradish

### Scallops Crudo

pomegranate molasses | pickled sunchokes |  
radishes

## SALAD & SOUP

### Local Duck Pastrami Salad

rye toast | medium poached duck egg |  
Two Sisters Farm arugula | pickled mustard vinaigrette

### Lobster Bisque

dill crème fraîche

## ENTREES

### Local Filet Mignon

AWA beef | pommes dauphinoise |  
blistered Brussels sprouts | lobster claw mornay

### Seared Black Grouper

NOAA rated safe catch | strozzapreti pasta | edamame |  
baby carrots | braised leek reduction

### Lamb Osso Bucco

AWA lamb | local polenta | greens

### Lentil "Meatball" Pasta

vegetarian shiitake Bolognese | pappardelle

## DESSERT

### Chocolate Cake

liqueur de violette bavrois | hazelnut crumble |  
champagne drunk raspberries

Facebook | Instagram | @jwilsonslfk | #inappropriatelygood



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