

BOND VALENTINE'S DINNER 2018

\$75

Please select one starter, one entrée and one dessert

AMUSE



***HUDSON VALLEY FOIE GRAS**

PERSIMMON | BRIOCHE | PISTACHIO CRISP | FIG VINCOTTO

***DUXBURY POWDER POINT OYSTERS**

CHAMPAGNE GRANITA | BURNT GRAPEFRUIT | SPROUTING CHIVES

YOUNG ROMAINE

GRILLED ONION | SWEET GARLIC | CHIVE | BREADCRUMBS | RED WINE VINAIGRETTE

BBQ DUCK BAO

HOISIN | PICKLED VEGETABLES | HERBS | BLACK SESAME

***FLUKE CRUDO**

BLOOD ORANGE GELÉE | SMOKED SALT | FENNEL

***CAULIFLOWER BISQUE**

TROUT ROE | SQUID INK CROUTONS | MICRO SORREL



***BONE IN BLACK ANGUS RIBEYE - FOR 2**

GREAT HILL BLUE CHEESE BREAD PUDDING | BUTTERMILK FRIED ONION RINGS | BISTRO SALAD

SWISS CHARD AND RICOTTA CANNELLONI

BRAISED PHEASANT | BEN'S MUSHROOMS | WINTER TRUFFLE

*** NORTH STAR LAMB NOISETTES**

PISTACHIO | MINT | LEMON CONFIT | CORIANDER ROAST CARROTS | BLACK PEPPER YOGURT

MAINE LOBSTER TEMPURA

THAI BASIL BEURRE BLANC | HARICOT VERT | COCKLES | CHERRY PEPPERS

CHATHAM COD LOIN

CAULIFLOWER | BROWN-BUTTER CRUMBLE | GOLDEN RAISIN & CAPER EMULSION | CHARRED LEMON

DESSERT

VALRHONA DARK CHOCOLATE SEA SALT CARAMEL TART

MILK CHOCOLATE SORBET | PECAN BRITTLE

TAHITIAN VANILLA BEAN CRÈME BRÛLÉE

GRANDE MARNIER SOAKED RASPBERRIES | LAVENDER TUILE

CHOCOLATE AFFOGATO

AMARETTO DECADENCE TORTA | CHOCOLATE ICE CREAM | WARM ESPRESSO COCOA SAUCE

PAVLOVA

ROSE WATER MERINGUE | PASSION FRUIT SORBET | BERRIES | MINT SYRUP



MIGNARDISE

CHOCOLATE DIPPED STRAWBERRY | POMEGRANATE PATÉ FRUIT | ORANGE HAZELNUT LINZER

ASSORTED TRUFFLE BOX

DARK CHOCOLATE ORANGE | MILK CHOCOLATE BAILEY'S
RASPBERRY HEART PRALINE | COCONUT WHITE CHOCOLATE TEQUILA LIME