



VALENTINE'S DAY 2017

Served in four courses - \$80. Wine paired with each course - \$50.
A la carte and vegan/vegetarian options available upon request.

1st Course - For all

RUTABAGA-LOBSTER VELOUTÉ

with black truffle and sunchokes



2nd Course - your choice of:

**OYSTERS GRANITA

Four local oysters served raw and topped with a lemon, granny smith apple & prosecco granita

ESCARGOT

The classic Burgundian dish comprised of petit burgundy snails baked under puff pastry with mushrooms, garlic and white wine

LOBSTER SALAD

Served with sunchokes, black truffle vinaigrette and mâche

SCALLOP CEVICHE

Raw dayboat scallop dressed with passionfruit and togarashi. Crispy rice crackers

SARDINES IN SAOR

Venetian style sardines, marinated with champagne vinegar, onions, pignoli, raisins, olive oil and spices

**CURED SALMON

House cured Ora King salmon served with cucumber, crème fraîche and pickled mustard seeds

PEEKYTOE CRAB

Sweet Atlantic Rock crab from Maine with Meyer lemon, fennel and arugula

BABY ARUGULA SALAD

A composed salad of spicy arugula, roasted beets, hazelnuts and shaved rembrandt cheese



3rd Course - your choice of:

JAMESTOWN FISH COOKPOT

Our signature dish made with R.I. seafood - half a hardshell lobster, clams, mussels, scallops, monkfish, leeks, tomatoes, saffron, garlic, hot pepper, pernod, fingerling potatoes and chourico.

SEA SCALLOPS

Searched on the plancha and served with red cabbage, bacon, sultanas, cumin and salsa verde

DOVER SOLE

Spanish sole, roasted whole and served on the bone with jerusalem artichokes, sautéed spinach and grenobloise sauce

HALIBUT

Slow roasted pistachio crusted Atlantic halibut with salsify and romesco sauce

LOBSTER GNOCCHI

Hand rolled, airy potato gnocchi tossed with lobster and truffled lobster butter

ORA KING SALMON

Slow roasted and served with spinach, pancetta, green pepper & passionfruit. «Sustainably raised in Marlborough, NZ.»

LAMB

Loin of Australian lamb, slow roasted with herbs and garlic and served with rutabaga purée and brussels sprout leaves

VEAL

Roasted rack of milk fed veal, served with gnocchi and exotic mushroom sauce



Final Course - your choice of:

WHITE CHOCOLATE-STRAWBERRY CHEESECAKE ● CHOCOLATE GANACHE

HAZELNUT-CHOCOLATE CAKE ● COFFEE PANNACOTTA ● ALMOND FINANCIERS ●

HOMESPUN ICE CREAM