



VALENTINE’S DAY 2026
DINNER MENU

Our culinary team highlights seasonal ingredients from local purveyors, including High Lawn Dairy, Cricket Creek Farms, and Marty’s Local to create innovative and flavorful menus. Our own organic gardens, hives, and chicken coop enhance our ever-changing dishes.

House Made Sourdough Bread with Spiced Butter

TO BEGIN

NEW ENGLAND OYSTERS

Cucumber Lime Granite, Passionfruit Pearls

gf, nf, df, ef

PEAR & CHICORY

Pomegranate, High Lawn Blue, Candied Walnuts, Shallots,
Champagne Vinaigrette

gf, ef, v

HOKKAIDO SCALLOPS & PROSCIUTTO

Mediterranean Sauce, Tapenade, Kalamata Olives

df, nf

KABOCHA SQUASH VELOUTÉ

Sunchoke, Compressed Pear Timbale

gf, vg, nf, df, ef

GNOCCHI A LA PARISIENNE

Truffle Mushroom Crème, Winter Chanterelles, Parmigiana

v, nf



INTERMEZZO

BLOOD ORANGE & GINGER GRANITA

Prosecco Espuma

gf, nf, df, v

TO SAVOR

SLOW BRAISED VEAL CHEEKS

Charred Sweet Potato, Pineapple, Grape Jus

gf, nf, ef

WILD CAUGHT TURBOT

Lobster & Sweet Pea Risotto, Ikura, Avocado,
White Wine Emulsion

gf, nf, ef

HUDSON VALLEY DUCK DUET

Foie Gras, Puy Lentils, Duck Confit ‘Bon Bon’,
Braised Red Cabbage, Clementine

gf, nf, ef

TRUFFLE RICOTTA AGNOLOTTI

Butternut Squash, Sage, Beurre Noisette

v, nf

BISON FILET MIGNON

Pommes Aligot, Asparagus, Burgundy Truffle,
Sauce Bordelaise

gf, nf, ef

TO CELEBRATE

Valentine’s Dessert Tasting

Assorted Mignardises

gf *nf* *ef* *df* *v* *vg*
gluten free | nut free | egg free | dairy free | vegetarian | vegan

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.