

RUSTIC ROOT

Valentine's Day

STARTER

RUSTIC GREENS

*baby romaine heart, english cucumber, cherry tomatoes,
olive oil croutons, parmesan tuile, lemon poppy seed dressing*

ENTRÉE

**PARMESAN CRUSTED
CHILEAN SEABASS**

*brown butter & mushroom risotto,
butternut squash puree, herb salad*

DESSERT

**STRAWBERRY SHORTCAKE
CHEESECAKE**

*lemon shortbread crust, macerated strawberries,
champagne whipped cream*

Executive Chef Marcel Childress // \$45 per person

Effective January 2017, we have implemented a 3% surcharge to help pay for the increased costs associated with new and ever growing state and local government mandates. If you have any questions about this charge please ask to speak to a manager. Thank you.