

RUSTIC ROOT

Valentine's Day

\$55 | February 14-17

FIRST COURSE

choice of:

FRENCH ONION SOUP

french bread, comté cheese

POMEGRANATE SALAD

pickled persimmon, pomegranate seeds, mixed greens, maple-sherry vinaigrette, toasted hazelnuts

STUFF SHELLS

spinach, mushrooms, ricotta, creamy béchamel, shaved parmesan

SECOND COURSE

choice of:

SEARED SALMON

braised lentils, roasted turnips, spinach, beurre rouge

CLAMS & LINGUINE

little neck clams, white wine cream sauce, pancetta, toast points

DUCK CONFIT

sautéed spinach, celeriac puree, cherry demi-glace

ROASTED ACORN SQUASH

butternut date puree, quinoa, snap peas, harissa, toasted almonds

THIRD COURSE

choice of:

DARK CHOCOLATE POUND CAKE

cherry coulis, house made meyers rum ice cream

STRAWBERRY RICOTTA PIE

cannoli cream, puff pastry, fraise des bois strawberries