

valentine's day 2010 - \$75

seasonal canapés

first course

east coast oyster crudo

dragon creek & malpeque oysters with golden pineapple & avocado
or

lobster raviolo

shaved local fennel, blood orange & tarragon

second course

virginia rockfish

kent island clams, celery 3 ways & chowder froth
or

porcini rubbed yellowfin tuna

creamy farro risotto, caramelized mushrooms & red wine jus

third course

brioche crusted lamb chops

white bean "cassolet," lacinato kale & mustard 2 ways
or

roseda farms petite tenderloin

roasted baby carrots, shallot confit & bordelaise sauce

fourth course

chocolate bar

olive oil ice cream & salted almond brittle
or

ricotta pound cake

sweetened mascarpone & 3 citrus 3 ways

executive chef anthony chittum