



*A sustainable member of our community since 1998*

## Here's The Love Menu 2020

### Amuse Bouche

#### Starters *Choose one*

Sherried **Carrot Soup** with Chicken Meatballs and Herb Butter

Cornmeal **Fried Oysters** with Creamed Corn and Applewood Smoked Bacon Bits

**Smoked Chicken Rillettes** with Apple Butter, Boozy Raisins, Grain Mustard and Grilled Bread

**Creamed Rock Shrimp** in a Potato Cup with Herbsaint, Green Peppercorns, Tarragon and Scallions

**Lettuce** with Roasted Beets, Cloumage, Maple – Walnut Granola and Sherry Vinaigrette

#### Mains *Choose one*

Thai Herb Marinated Baked **Blue Cod Fillet** with Soupy Red Curry – Butternut Squash Risotto, Roasted Carrots, Cucumber Sambal and Puffed Rice

Slices of Roast Beef **Tenderloin** and **Braised Beef** with Herbed Potato Croquette, Oyster Mushrooms, Roasted Turnips and Au Poivre Hollandaise

#### **Duck, Duck**

**Duck Confit** and **Duck Sausage** with Wilted Escarole, Jacob's Cattle Beans, Macomber Turnips, Bread Crunch and Spiced Orange – Duck Jus

**Parsnip Tamale** with Roasted Carrots, Red Chile Gravy, Black Beans, Cumin Scented Toasted Rice, Creamy Kohlrabi Slaw and Tomatillo – Pepita Sauce

#### Desserts *Choose one*

**Flourless Chocolate Cake** with Last Summer's Red Wine Soaked Cherries, Mascarpone Cream and Pistachio Feuilletine

**Passion Fruit Tart** with Last Summer's Plum – Ginger Jam, Whipped Cream and Coconut-Cashew Crumble

**Gluten-Free Carrot - Nut Cake** with Prune - Armagnac Ice Cream and Smoked Maple Syrup

*Three courses \$65/ Paired with wine \$95*