

Valentine's Day 2012

\$50 four course prix fixe menu

I

Queens Greens Farm organic greens salad

with a Karl Family Farm black currant dressing and candied almonds

II

Choice of:

**Tabellas Garden organic chicken
consume**

with an herbed corn flour dumpling

port wine flambéed Stoff's Farm Wild Mushroom crostini

with Maplebrook Farm organic feta and Red Fire Farm organic herb gremolata

III

Choice of:

grilled Boyden Farm beef tenderloin

with a fair trade dark chocolate and bourbon glaze

pan seared Cape Cod diver scallops

with a rose petal beurre blanc and lemon zested polenta

Napoleon of:

blood orange glazed Red Fire Farm organic vegetables and Morranean spiced
quinoa griddle cakes

IV

Desserts:

rose infused vanilla sorbet



fair trade organic dark chocolate truffles