



SUPPER SPECIAL

Valentine's Day

February 14, 2010

Course One

Half-Dozen Grilled Wellfleet Oysters | *housemade barbecue sauce, horseradish, lemon and fleur de sel*

Course Two

Saffron Scented Israeli Cous Cous | *roasted cauliflower, mint, chiles and sheep's milk feta*

Course Three

Butter Poached Maine Lobster | *sweet potatoes lyonnaise and blood orange vinaigrette*

-- or --

Pan Roasted New York Strip Loin | *pickled beets, parsnip puree and Brussels sprout leaves*

Dessert

Dark Chocolate Pudding | *fresh raspberries and salted butter cookies*

\$68.00 per person

Beverages, tax and gratuity not included

Happy Valentine's Day!