

Valentine's Day!

*Three Course Menu:
Price includes an Appetizer, the Selected Entrée and Dessert*

APPETIZERS

*THAI CURRY CRAB SOUP
Avocado Corn Relish*

*BEEF TARTARE
Horseradish Hollandaise, Herb Crostini*

*BAKED CHESAPEAKE OYSTERS 2 + 2
Benton's Bacon & Leek Cream, Spinach Pernod Cream*

*BEEF & GOAT CHEESE SALAD
Greens, Pistachios, Onions, Goat Cheese Vinaigrette*

*FRIED GREEN TOMATOES
Crab and Celery Root Salad, Arugula, Avocado Cream*

*VALENTINE'S DAY SALAD
Local and Organic Greens, Fresh Berries, Tomatoes,
Strawberry Vinaigrette, Humboldt Fog Cheese,*

ENTREES

*ROASTED RACK OF LAMB 57
Wild Mushroom Risotto, Sautéed Brussels Sprouts
and Pine Nuts, Truffle Bordelaise*

*AYRSHIRE FARMS ORGANIC CHICKEN 50
Champagne Morel Sauce, Chive Ricotta Gnocchi,
Sautéed Snow Peas, and Corn*

*BEEF & SPINACH RAVIOLI 45
Almond Butter Sauce, Sautéed Spinach, Romano Cheese*

*PAN ROASTED CHILEAN SEA BASS 65
Lobster Tomato Confit, Parsnip Polenta,
Asparagus, and Almonds*

*CREEK STONE FARM PRIME RIBEYE 75
Sweet Potato & Purple Scalloped Potatoes,
French Beans, Vidalias, Steak Butter*

*JUMBO LUMP CRAB CAKE 60
Rosti Potatoes, French Beans &
Roasted Peppers, Tarragon Mustard Sauce*

DESSERTS BY SOUTH STREET UNDER BAKERY