



Valentine's Day 2012

Four Course Tasting Menu

First Course

Potato Parsnip Soup with Butter Poached
Maine Lobster

Or

Petite Spinach, Frisée & Endive Salad with Grilled Sliced Finocchiona Sausage
& Aged Sherry, Shallot & Truffle Vinaigrette

Second Course

Fennel Scented Pan Seared U-10 Diver Scallops with RI Style White Clam
Risotto with Fresh New Zealand Cockles, Lemon & Chives

Or

House Made Ricotta Cavatelli with Porcini, Oyster & Shitake Mushrooms &
Local Roasted Winter Squash

Third Course

Skillet Seared Tenderloin of Beef with Roasted Yellow Fingerlings, Mascarpone Creamed
Spinach, Brandied Cipollini Onions & Rosemary Scented Demi

Or

Slow Roasted Breast of Duck with Roasted Local Root Vegetables &
Truffle Pomegranate Infused Demi

Fourth Course

(Includes Sparkling Wine Toast)

Warm Double Chocolate Cake with Dark
Chocolate Sauce & Vermont Cream

Or

Tom's Pineapple, Key Lime Tart with Fresh Graham Cracker Walnut Crust &
Honey Scented Vermont Cream