

THE BISHOP VALENTINE'S MENU

4-COURSE SPECIAL MENU

[choose 1 from each category]

--STARTERS--

LOBSTER BISQUE lobster morsels, brandy

FRENCH ONION SOUP baguette croutons, gruyere, asiago

CAULIFLOWER, BACON & LEEK SOUP with hazelnut brown butter

CAESAR SALAD romaine, baby kale, Parmesan crisp, prosciutto, anchovy (optional), fried croutons

SIMPLE SALAD English cucumber, tri-colored grape tomato, carrots, choice of dressing

--MID-COURSE--

DUCK MEATBALLS prosciutto, bacon, mushrooms, Parmesan, smoked gouda, polenta, mushroom gravy

LOBSTER MAC-N-CHEESE cavatappi pasta, smoked gouda mornay, herb butter crumb

FRIED OYSTERS creamed leeks, crispy shallots, soy sesame sweet chili sauce

LAMB LOLLIPOPS bacon apple savory slaw, thyme garlic purée

PROSCIUTTO & MELON SALAD mint, mascarpone, candied walnut, watercress

SAUTÉED BRUSSEL SPROUTS apple, golden raisins, shallots, Parmesan

--ENTRÉES--

FILET MIGNON candied rosemary carrots, parsnip mashed potato, vanilla demi-glaze

BAKED SALMON IN PARCHMENT PAPER green lentils, lemon basil butter, tomato, caper, roasted shallots

SEARED DIVER SCALLOPS brussel sprouts, apples, golden raisins, polenta, cinnamon butter

ROASTED PORK LOIN stuffed with sweet sausage, dried cranberry, boursin cheese & served with broccoli rabe, red potato mashers with spinach, roasted shallots, whole grain mustard & moutarde sauce

CHILEAN SEA BASS blackberry, prosciutto, spinach & brie risotto, pine nut brown butter

TOMATO PUTTANESCA PASTA olives, anchovies, red peppers, capes over pappardelle noodles, fresh basil

--DESSERT--

CHOCOLATE MOUSSE CAKE -or- **RED VELVET CAKE** -or- **CHOCOLATE COVERED STRAWBERRY CHEESE CAKE**

\$65 per person plus tax & gratuity
Reservations not required but recommended