

Inside Park at St. Bart's

VALENTINE'S DAY 2018

Complimentary glass of Champagne

Appetizer *(Choice of)*

Roasted Beet Salad

red beets, gold beets, candy cane beets, candied pistachio, pistachio cream

Clams Casino Royale

top neck clams, pancetta, herb bread crumbs, parmesan

Duck Rillettes Terrine

duck confit rillettes, huckleberry preserve, brioche, pickles

Entrée *(Choice of)*

Butter Poached lobster

truffle mushroom risotto, lemon zest, fine herbs

Pan Roasted Atlantic Halibut

sea urchin emulsion, romanesco cauliflower, purple brussel sprouts

Rosemary Spiced Magret Duck Breast

salsify puree, tri-color carrots, mandarin quats preserve

Seared Creekstone Farms Beef Tenderloin

charred onion soubise, winter vegetables, duck fat fries

Dessert *(Choice of)*

Classic Crème Brulee

vanilla egg custard, chocolate tart, red currants, meringue

Strawberries and Cream

fresh strawberry, strawberry jello, vanilla bean ice cream

Freshly Brewed Tea, Coffee, or Decaffeinated Coffee

\$64.95 per person (tax and gratuity are not included)

**Executive Chef
Denton Whyte**