



Valentine's Day 2015

\$45 per guest*

*(*exclusive of beverages, tax & gratuity)*

~ please choose one from each course ~

1st course

Chaumette salad
mixed greens with toasted walnuts, grapes, blue cheese,
radish & Norton vinaigrette

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classic Caesar salad
topped with a Flieg Farm poached egg, buttery croissant croutons

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crawfish fritter
with Andouille sausage ragu

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mulligatawny soup
seductive Indian-spiced lentil soup

2nd course

pan-roasted Ladd Farm chicken
herb dumplings and cauliflower

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maple-glazed Meyer Farm Berkshire pork roast
Baetje Farm fresh goat cheese and sweet potato spoonbread, pan fried green beans

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grilled steak maison
silky root vegetable puree, beet chips, quick-fried mustard greens and demi glace

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mushroom ravioli
handmade mushroom ravioli, mushroom broth, Swiss Chard, Baetje farms Bloomsdale

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pretzel encrusted tilapia with mustard-creamed spinach

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grilled Cornish hen
salt-roasted baby potatoes and broccoli hearts

dessert

Norton brownie
(a Chaumette classic)
rich fudge brownie with cocoa-whipped cream
decedent chocolate ganache and Norton wine reduction

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preserved strawberry tart
white chocolate crème anglaise

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juliette

tiers of cherries, dark chocolate mousse and walnut crisp