

Romance is in the air!

VALENTINE'S DAY

APPETIZERS

- Oysters Rockefeller** | 6 | Absente, bacon, spinach, cream, parmesan 22 GF
- Oysters on the Half Shell** | 6 | mignonette, cocktail sauce 22 GF
- Crab Cakes** | 4 | mixed greens, radish, roasted garlic aioli 14
- Mushrooms & Goat Cheese** | local mushrooms, goat cheese, sundried tomatoes, sherry butter sauce, baguette 13 GFA

SOUP + SALADS

- Pistachio Pom** | greens, orange segments, pomegranate seeds, pistachios, goat cheese, citrus herb vinaigrette 9 GF
- Soup** | tomato basil bisque 4 or lobster bisque 6 GFA
- House** | greens, queso fresco, radish, cucumber, baguette 5 GFA
- Cæsar** | romaine, parmesan, polenta croutons, traditional cæsar dressing 6

ENTRÉES

- Petite Filet** | 4oz. filet, shrimp scampi, confit Yukon potatoes, asparagus 33 GF
- Stuffed Halibut** | stuffed w/local mushrooms, cream cheese & blue crab, herbed orzo, asparagus 29 GFA
- Linguine Pesto** | sun-dried tomatoes, arugula, pine nuts, grilled Haloumi, artichoke hearts, broccoli florets 19 V/GFA
- Faroe Island Salmon** champagne poached; roasted red potatoes, sautéed greens, tarragon beurre blanc 24 GF
- Bourbon Chicken** | pan roasted local chicken, sour cream & green onion smashed Yukon potatoes, sautéed greens, Bourbon reduction 24 GF

DESSERT

- Dark Chocolate Mousse** | black cherry compote, whipped Mascarpone, chocolate tuile 9
- Madeline Cookie** | lavender pudding, coconut gremolata, strawberry compote 8

J. WILSON'S