



## Valentine's 2019

### Starters

BRIE AND CARAMELIZED ONION FONDUE FOR TWO

Local Apples, Crudit , Slow Render Pork Belly, Focaccia

CHEESE AND CHARCUTERIE FOR TWO

Aged Salami and Cured Meats, Local Artisanal Cheeses, Savannah Bee Honeycomb

### Soup & Salad

LOBSTER BISQUE

Smooth, Creamy Classic French Bisque

FLAME-KISSED VINE TOMATO AND MOZZARELLA PEARL CAPRESE SALAD

Vine Tomatoes, Mozzarella Over Fresh Greens, Sidney's Sweet Basil Vinaigrette

### Entr es

ROAST SQUAB WITH BACON AND GRAPES

Bacon Wrapped Squab, Mashed Potatoes Roasted with Fresh Table Grapes and Juniper Butter

HAND CUT PRIME FILET\*

Pan-Seared Filet, Lemon Grilled Asparagus, Sidney's Butter Fried Rosemary Potatoes

SWEET AND SPICY SEARED HALIBUT

Mild, Sweet and Flakey Halibut, Coconut Jasmine Rice, Avocado, Pomegranate Salsa

### Dessert

WHITE CHOCOLATE CHEESECAKE FOR TWO

Crustless NY Style Cheesecake, White Chocolate Ganache with Candied Rose Petals

LIMONCELLO SORBET FOR TWO

Refreshing Sweet Meets Tart Southern Italian Liqueur Sorbet, Mint Shortbread Cookie

MOLTEN CHOCOLATE CAKE FOR TWO

Decadent Dark Chocolate Cake, Almond Florentine, Highroad Chocolate Ice Cream

\*NOTICE: ITEMS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.