

From Chef Kendig...

Just for You...

# A la Carte Menu

## Salad or Soup

**Butter Lettuce, Frisée, and Grilled Pear Salad 7**

with candied walnuts, house-cured onions, in a sherry vinaigrette

Or

**Butternut Squash Bisque 7**

with spiced *Crème Fraîche* and herbed oil

## Second Course

**Dungeness Crab Cakes 9**

with tarragon aioli, served over saffron risotto

## Entrées

(One Glass of Complimentary Champagne per Adult Entrée Ordered)

**Pan Roasted Sea Bass 18**

with a winter vegetable gratin, savory bread pudding and truffled parsnip cream

**Grilled, Aged New York Steak *au Poivre* 19**

with sautéed spinach and crispy potato cakes

**Herb Roasted Breast of Chicken 17**

accompanied by a potato and mushroom duo hash

## Dessert

**Chef Kendig's Selection of *Petit Fours* 8**

Or

**Trio of *Crème Brûlée* 8**

**Happy Valentine's Day**