



VALENTINES DAY PRE FIXE

02/14/2026

First Course

Pan Seared Scallop

Black Trumpet Consomme, Horseradish Mousse

or

Charred Turnip & Ricotta Tortellini

Pistachio Beurre Noisette, Figs, Rutabaga, Parmesan, Mizuna

Second Course

Oven Roasted Cornish Hen

Morell Mushrooms, Black Garlic, Pickled Pearl Onion, Mushroom
Velouté, Fondant Potato

or

Chilean Sea Bass

Roasted Beets, Carrots, Charred Lemon Emulsion, Fennel Rouille,
Chicories, Pomegranate

or

Grilled Ribeye Au Poivre

Pommes Dauphine, Braised Cabbage, Harissa Roasted Squash, Crispy
Potatoes, Pickled Onion

Third Course

Chocolate Fudge Cake

Roasted Banana Puree, Vanilla Bean Meringue, Chai Spice Pastry Cream, Chocolate
Caramel, Pecan Biscoff Crumble

or

Paris Brest

Choux Pastry, Praline Mascarpone Cream, Bourbon Coffee Gel, Orange
Praline Feuilletine

Executive Chef: Chris Viaud, Chef De Cuisine: Aaron Millinghaus

Banquet/Sous Chef: Travis Greene, Pastry Chef: Emilee Viaud

Local Farm Partners: Baers Beans, Brookford Farm, Champlain Orchards, Dunks Mushrooms, Hall Apiaries, Little Leaf Farm,
Maine Grains, Northcountry Smokehouse, Orchard Hill Breadworks, Robie Farm, Vernon Family Farm, Wards Berry Farm

If you have any questions regarding food allergies please alert your server.