



Valentine's Day 2022

Main Course:

Surf and Turf

***Filet Au Poivre | Buttered Lobster Tail
Garlic Whipped Potatoes | Haricot Verts
Bearnaise Sauce***

45

(Pair it a glass of our Penner Ash Pinot Noir OR)

23/89

Pan Roasted Cod

***Bacon Lardon | Celery | Onions
Cream | Clams***

35

(Pair it with a glass of our Geroges Millerieux Sancerre FR)

16/62

Dessert:

Crème Brule

(Choice of Dark Chocolate Gran Marnier or Maple)

12

Oreo Crusted Cheesecake

14

Libations:

Red Sugarbush Sangria

Red Wine | Spiced Rum | Bourbon | Orange Juice | Cranberry Juice

14

Suds:

Vermont Beer Makers

Feather Session Pilsner | Verd VT IPA | Shadows Maple Stout

10