



SAINT & SECOND

VALENTINE'S DAY 2019

APPETIZER

choice of

PROSCIUTTO, BURRATA & ACORN SQUASH

Casella prosciutto, arugula,
pomegranate vinaigrette, smoked salt

LOBSTER & CRAB CAKES

Frisee, tarragon tartar sauce

OYSTERS ON ICE

Four East coast or West coast oysters,
champagne mignonette

FRIED ARTICHOKE HEARTS

Marinated artichoke hearts, broccolini,
charred onion aioli

DUCK MEATBALLS

Shallot hoisin glaze, shishito peppers

MAINE LOBSTER BISQUE

Lobster pico de gallo

ENTRÉE

choice of

GRILLED MAINE HALF LOBSTER

Truffle gnocchi, asparagus, fingerling potato,
truffle beurre blanc

BERKSHIRE PORK CHOPS

Bacon fried rice, bok choy, hoisin shallot sauce

NATURAL 12 OZ RIBEYE

Twice baked potato, aged white cheddar,
chipotle steak sauce

COLORADO LAMB RACK

White bean ragout, hazelnut pesto, arugula

BRAISED BISON BUCATINI

Roasted fennel, oven dried tomato,
parmesan cheese, bison jus

GRILLED SKUNA BAY SALMON

Roasted cauliflower, kale, garlic,
pumpkin seeds, salsa macha

DESSERT

choice of

PEANUT BUTTER CINNAMON ROLL

Candied peanuts, banana ice cream,
salted caramel sauce

CHOCOLATE MOUSSE TART

Pomegranate seeds, pomegranate sauce,
toasted oat crumb

BRANDY & VANILLA BRAISED PINEAPPLE

Sugar cookie, vanilla ice cream,
cocoa nib brittle, toasted marshmallow

\$75 PER PERSON

Price does not include tax and gratuity