



# Valentine's Day Menu

## S T A R T E R

OYSTERS ON THE HALF SHELL

BLUEHOUSE MUSHROOM TOAST

Diced crisp bacon, roasted blue oyster mushrooms, avocado

BEEF TARTARE

Garlic, caper, mustard and parmesan dressing, Parmesan crisp, caperberry, cornichon, shaved parmesan, parsley, brioche crouton.

SEARED RARE TUNA

Sesame crusted tuna sliced over nori salad with tobiko and dragons breath.

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## S A L A D S

Frisée, roasted beets, goat cheese, walnuts, radish, citrus.

Endive and Chiffonade Radicchio, Anchovy Vinaigrette, Toasted Pine Nuts

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## M A I N

BRAISED SHORT RIB

Creamy polenta, red wine braising reduction, roasted baby carrot, roasted garlic and roasted local mushrooms

SEARED FILET MIGNON

Potatoes au gratin, Cabernet reduction, sundried tomato and basil tapenade, roasted baby carrot

PAN SEARED HALIBUT

Parsnip puree, basil pesto, pickled cherry tomatoes, parmesan crisp.

LOBSTER RAVIOLI

Mascarpone, goat cheese parmesan and lobster filling, peas, grilled corn, roasted tomato, tarragon butter white wine sauce.

BLUE HOUSE MUSHROOM FETTUCINE MARSALA:

Locally farmed mixed mushrooms, touch of cream, pinch of garlic, parmesan

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