

The ENGLISH GRILL

Valentine's Day
February 13th & 14th 2016

Course 1

Lobster Consommé, Charred Corn & Confit Tomato, Smoked Pancetta

Course 2

Groganica Green, Caramelized Shallot, Smoked Almonds, Compressed Grapes, Honey Sherry Vinaigrette

Intermezzo

Champagne Rose Water Sorbet

Course 3

(Choice of)

12 hour Braised Lamb Shank, Gremolata, Roasted Garlic Pomme Puree,
Heirloom Glazed Carrots

Verlasso Salmon Florentine, Citrus Crab Bearnaise, Almond Israeli Cous-Cous,
Sous Vide Asparagus

Seared Beef Tenderloin, Bordelaise, Wild Mushroom Risotto,
Heirloom Glazed Carrots

Course 4

Dark Chocolate Bavaroise Millefeuille, Pomegranate Sorbet, Spiced Candied Almonds

J. Troy Ritchie -English Grill Manager

Sarah DiFabio -Chef de Cuisine

\$80 per Person Plus Tax and Gratuity,

For Reservations Please Call (502) 583-1234