

# the greenhouse

## HAPPY VALENTINE'S DAY

**\$200 Per Person  
\$300 The Food & Wine Experience**

### **-Gift From The Kitchen-**

*Chesapeake Blackberry Oyster,  
Strawberry Prosecco Mignonette, Lemon*

### **Duo From The Sea**

*Vanilla Citrus Maine Lobster, Black River Osetra Caviar  
Ahi Tuna Tartar*

### **Main Sea Scallops**

*Celery Root Crema, Oyster Mushroom  
Sunchoke Chips, Black Truffle*

### **Creekstone Black Angus Filet**

*Truffle Polenta, Charred Broccolini, Cipollini Borettane  
Black Truffle, Amarone Wine Reduction*

**Or**

### **Chilean Sea Bass**

*Edamame Emulsion, Wild Rice, Heirloom Cauliflower  
Belgium Endive, Bloody Orange Asppetto*

### **Blush Velvet Panna Cotta**

*Pomegranate, Fig Rose Water Emulsion*

### **Hazelnut and Yuzu Elegance**

*Roasted Hazelnut Yuzu Torta Piccola  
Hazelnut Ganache, Yuzu Mascarpone Crema, Mela Verde*

*Executive Chef Fabio Salvatore*

*Vegetarian Options Will Be Made Available*

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

*For Your Convenience a Suggested 20% Gratuity Will Be Added to All Parties of 6 or More.*