

KINGSWOOD

Valentine's Day

TO BEGIN

LOBSTER BISQUE

tarragon, chives

ALMOND ENCRUSTED QUAIL

arugula, gorgonzola, pears, balsamic vinaigrette

SEARED FOIE GRAS

toasted brioche, orange beet gastrique

ENTREE

PAN SEARED RED SNAPPER

mushroom and kale quinoa, basil goat cheese emulsion

18oz BONE IN VEAL CHOP

loaded twice baked potato, rosemary bordelaise

BEET RISOTTO

turnips, butternut squash, spinach, shaved manchego

DESSERT

WARM CHOCOLATE TORTE

strawberry pastry cream, toasted vanilla ice cream

APPLE CRISP

salted caramel, cinnamon ice cream