



## VALENTINE'S DAY FOUR COURSE MENU

YOUR CHOICE OF ONE FROM EACH CATEGORY ~ ADULTS: \$65

~ RESERVATIONS REQUIRED ~

TAX AND 20% GRATUITY ARE NOT INCLUDED

### APPETIZERS

- Burrata Mozzarella** - Seasoned with sea salt and cracked black pepper, served with fig jam, baby arugula, crumbled bacon and crostini
- Maryland Crab Cakes** - Freshly made Jumbo lump Crab cakes with a cream brandy sauce
- Pan Seared Gnocchi** - Truffled mushrooms, buerre and light cream
- Stuffed Portabello Mushroom** - Stuffed with spinach, chopped portabello, sundried tomatoes, goat cheese and panko topped with a cream brandy sauce

### SOUP OR SALAD

- New England Clam Chowder** - Freshly shucked and chopped clams in a creamy soup with potatoes, bacon, celery, and onions
- Modern Chopped Salad** - Chopped mixed greens with goat cheese, cranberries, walnuts, cherry tomatoes, red onions in a balsamic vinaigrette

### ENTRÉES

- Chicken Rollantini** - Stuffed chicken breast with prosciutto, ricotta and mozzarella smothered in a mushroom marsala gravy served with rainbow carrots and potato croquette
- Black Fettuccini Marechiaro** - Vongole, shrimp and scallops, in a light red sauce
- Almond Encrusted Grouper** - In a light meunière sauce served with rainbow carrots and potato croquette
- Filet Mignon Piemontese** - 8 oz tender loin steak over shredded potatoes topped with Gorgonzola cheese in a balsamic glaze served with rainbow carrots

### DESSERTS

- Cannoli ~ Chocolate Covered Strawberries  
New York Cheese Cake ~ Mixed Berry Parfait

*If you have a food allergy, please speak to the owner, manager, or your server.*

ONE DEPOT SQUARE | MAMARONECK | 914.777.9300

