

Clarina Howard Nichols Dinner

First Course

select one of the following

Soup of the Evening

Roasted Butternut Squash, Ginger & Coconut

Crab Cakes

pan seared crab cakes, dill caper remoulade, marinated heirloom tomatoes, fresh lemon

Salmon Lox

house cured Scottish salmon, toasted Naan bread, lemon and dill cream cheese spread, shaved red onion, fried capers

Beet & Chevre Salad

marinated beets, Belgian endive, candied pecans, mustard greens, lemon and herb chevre

Second Course

select one of the following

Pecan Encrusted Salmon

pecan encrusted Scottish salmon filet, maple mustard aioli, cranberry rice, green bean almondine

Citrus Marinated Quail

pan roasted citrus marinated quail, balsamic glaze, cranberry rice, roasted fennel, asparagus, almond and arugula salad, blood orange vinaigrette

Veal Short Rib

braised veal short rib, raspberry barbecue sauce, mashed potatoes, green beans

Tofu Carbonara

smoked marinated tofu, Vermont Fresh fettuccine, roasted garlic cashew cream sauce, tomatoes, mushrooms, baby spinach, sweet pea coulis (V)

Third Course

select one of the following

Peanut Butter Pie

creamy peanut butter pie, chocolate ganache, Oreo cookie crust, crushed peanuts, fresh whipped cream

Chocolate Decadence Cake

chilled chocolate ganache, chocolate graham cracker crust, raspberry coulis and fresh whipped cream

Profiteroles

homemade cream puffs filled with vanilla ice cream and topped with hot fudge

Gelato

ask your server about tonight's selection

\$60 per person including tax. Does not include gratuity or alcohol