

# VALENTINE'S DAY

AT WEQUASSETT



## **Selection of First Course**

Oysters

*tuna crudo, cucumber, mint, verjuice, caviar*

Tostada

*avocado, tomato, artichokes, ginger*

## **Selection of Second Course**

Lobster

*carpaccio, yuzu cream, roe, chard greens  
fermented fennel*

Wedge Salad

*tamarind glaze, blue cheese, shiitake, melon*

## **Selection of Third Course**

Seared Scallops

*english peas, pancetta, beurre nantais  
parmesan*

Risotto

*beets, apples, cider, pumpkin*

## **Intermezzo**

**Sorbet**

*limoncello, meringue, lime*

## **Selection of Fifth Course**

Roasted Halibut

*grapes, almonds, garden cress, pickled seaweed*

Beef Tenderloin

*onions, currants, cocoa truffle butter*

Agnolotti

*sweet corn, calabrian chili, basil*

## **Cheese Course**

*tête de moine, fig, truffle honey*

## **Selection of Dessert**

Chocolate Fondant

*fudge sauce, mint chip ice cream*

Pistachio Panna Cotta

*lychee rose fluid gel, raspberry sorbet*

by Executive Chef James Hackney

