

Highlands Bar & Grill

Valentine's Day 2018

First Course

Leek & curried butternut soup, crème fraîche

Smoked trout, Treviso, potatoes, horseradish, smoked trout roe

Farm egg, black truffle, Benton's 2 year country ham, arugula

Local lettuces, tiny croûtons, green goddess dressing, radishes, carrots

Johnny cake, foie gras, Jerusalem artichoke, kumquat marmalade

Main Course

Poulet Rouge chicken stuffed under the skin with truffles, sweet potato hash browns

Beef short ribs, red wine, Alpha Tolman grits & Swiss chard

Salmon coulibiac with buckwheat crêpes, duxelle, farm egg, wild rice, pastry

Grilled fresh fish, lobster sauce, saffron rice pilaf

Dessert

Oeufs à la Neige

Layered chocolate trifle, aged rum

Strawberry crème fraîche tart

\$85.00/person, exclusive of beverages, tax, and gratuity

****All menu items subject to change****