



Brick Farm Tavern Valentine's Day 2019 Menu
4 Courses \$75.00 plus Tax and Gratuity



1st Course

Apple and Walnut Salad, Great Hill Blue Cheese, Little Gems, Champagne Vinaigrette

Potato and Leek Soup, Lobster and Truffle Ravioli

Cornmeal Fried Cape May Salts Oysters, Lemon Aioli, Roasted Fennel,
Piquillo Pepper Romesco, Squid Ink Macarons

Tuna Carpaccio Bigeye Tuna, Honey Soy Vinaigrette, Miso Aioli, Radish, Apple, Kimchi

2nd Course

Five Spiced Glazed Wood Lot Pork Belly, Roasted Brussels Sprouts, Cranberry Mostarda,
Puffed Rice

Seared "Local 130" Scallops, Green Apples, Horseradish Crème Fraiche, Broccoli Rabe

Baked Double Brook Farm Egg, Picante Rojo, Shaved Serrano Ham, Spanish Chorizo, Fingerling
Potato Chips

Honey Roasted Beets, Crispy Rosemary Polenta, Horseradish Crema, Walnut Caraway Brittle

3rd Course

House Made Butternut Squash Tortellini, Wild Mushroom Nage, Roasted Maitake, Brussels Sprouts

Pasture Raised Lamb Meatballs, Parmesan Espuma, Broccoli, Parisian Gnocchi

Pan Roasted Halibut, Truffle Beurre Blanc, Wild Mushrooms, Potato Galette

Double Brook Farm Pekin Duck, Brown Butter Turnips, Cranberry, Truffle Grits,
Walnut Jam, Mustard Greens

Butter Roasted Grass Fed Manhattan Steak, Black Garlic, Balsamic Reduction,
Wild Mushrooms, Winter Vegetable Garden

4th Course

Almond Cake, Quince Espuma, Olive Oil Ice Cream

Chocolate Cake, Huckleberry, Chestnut Mousse, Vanilla Ice Cream

Espresso and Mascarpone Semifreddo, Dark Chocolate Ice Cream