

# The Farmhouse *Bistro*

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## *Valentine's Day Prix Fixe Dinner \$55*

### First Course

#### **Iceberg Wedge Salad**

gorgonzola cheese, candied pecans, fresh strawberries, and crispy pancetta bits; in a melba vinaigrette dressing

#### **Crispy Point Judith Calamari**

roasted cashews, julienne vegetables, and sweet Vietnamese chili sauce

#### **Vanilla-Laced Lobster Bisque**

with brown butter croutons

#### **Panko-Crusted Smoked Gouda Bites**

with horseradish cream sauce

#### **Filetto Tips**

grilled black angus filet mignon tips with balsamic drizzle, toasted pine nuts, and gorgonzola dolce

### Entrée

#### **Pollo Milanese**

thin boneless chicken breast medallions encrusted with Italian seasoned bread; served in a white wine and lemon caper sauce

#### **Crab-Encrusted Arctic Char Salmon**

with spinach, artichokes, heirloom tomatoes, and a tarragon and fennel cream sauce; served on risotto cake

#### **Veal Forestier Stroganoff**

our exclusive top cut veal medallions sautéed with exotic mushrooms in a veal demi and brandy cream fraiche; served over pappardelle pasta

#### **Stuffed Maine Chic Lobster**

deshelled and stuffed with jumbo lump crabmeat; served with a hollandaise glacé, corn pudding cakes, and spinach

#### **Roast Prime Rib**

served au jus; with roasted root vegetables and Yorkshire pudding

#### **Cuori Rossi**

heart-shaped pasta filled with buffalo mozzarella, tomatoes, and basil; with alla rosa sauce

### Dessert

*All selections include a champagne toast*

#### **Red Velvet Cake**

with fresh whipped cream and raspberries

#### **Flourless Chocolate Torte**

with assorted chocolate-dipped strawberries

#### **Lemon Blueberry Crumb Cheesecake**

#### **Ricotta and Pistachio Cake**

*Prix Fixe price is for 3-course meal only and toast. Gratuity, additional alcohol, and sales tax are not included.*