

Mary Eddy's

DINING ROOM

VALENTINE'S DAY

3 COURSE PRIX FIXE | \$70 PER PERSON

5:00pm-10:00pm

(tax and gratuity not included)

TO START

BEEF CARPACCIO

capers, lemon, olive oil, toast points

WINTER GREENS SALAD

mixed greens, pickled beets, comté cheese, roasted delicata squash, walnuts, honey granules, strawberry poppyseed vinaigrette

ENTRÉE

GNOCCHI À LA PARISIENNE

red wine gnocchi, chanterelle mushrooms, sweet corn puree, wilted kale

BONE-IN PORK CHOP

sauce charcutière, balsamic whipped sweet potatoes, braised mustard greens

SEARED SCALLOPS

creamy herb polenta, grilled endive, tarragon and leek cream sauce

8oz FILET MIGNON

roasted vinegar potatoes, lemon and garlic asparagus, mushroom ragoût

DESSERT

RED VELVET CAKE

cream cheese icing, dark chocolate curls, fresh raspberries, raspberry coulis

"TURTLE" CHOCOLATE TORTE

bourbon caramel, chantilly, candied pecans, chocolate ganache