

# Valentine's Dinner at Equus

## First Course

### **Champagne Cured Strawberry Salad**

*Aged Goat Camembert | Toasted Pistachio  
Red Watercress & Honey Vanilla Vinaigrette*

### **Celery Root Bisque**

*Truffle Flan | Crispy Shallots*

### **Nantucket Bay Scallops Ceviche**

*Blood Orange Gelee | Icicle Radish | Cucumber Ribbons*

## Entree Course

### **Coffee Rubbed Filet Mignon**

*Roasted Baby Carrots | Bordolesse Potatoes | Cabernet Reduction | Foie  
Gras Butter*

### **Pan Seared Halibut**

*Saffron Poached Potatoes | Baby Leeks & Fennel | Roasted Tomato Fondue*

### **Hand Crafted Porcini Mushroom & Ricotta Ravioli**

*Cauliflower Variations | Baby Spinach | Roasted Chestnut Puree*

### **Grilled Jumbo Prawn**

*Mitaki Mushrooms | Green & White Asparagus | White Chocolate Volute*

## Desserts Course

### **Port Wine Poached Hudson Valley Apple**

*Vanilla Ice Cream | Broken Gingersnaps | Bourbon Angles*

### **Flowerless Chocolate Cake**

*Quince | Crushed Hazelnuts | Champagne Raspberry Coulis*

**3 Course \$95.00++ | Wine Pairing \$130.00++**