

# Grille 3501

## VALENTINE'S DAY

2017

### appetizer

#### Diver Scallop

candied yams, shiitake mushrooms, pickled shallots, sherried bacon jam

#### Duck Leg Osso Bucco

truffled duck egg flan, lingonberry maple gastrique, brioche toast

#### Tuna Tartare

asian pear, sesame seeds, cucumbers, pickled beech mushrooms, cherry blossom shoyu

#### Wild Boar Agnolotti

brown butter, applewood bacon, crispy sage and kale

#### Tempura Jumbo Lump Crab

corn brûlée, celery root purée, melted leeks

### salad or soup

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asian greens, crispy wontons,  
honey sesame dressing

#### Spiced Pecan & Glazed Goat Cheese

mixed greens, dried  
cranberries, cider vinaigrette

#### Creamy Lobster & Butternut Squash Soup

wild mushrooms, black truffle

### entrées

#### Filet Mignon

wild mushroom potato croquette, red onion confit, roasted portabellas,  
asparagus, merlot sauce

#### Maine Lobster Tails

potato celery root purée, shanghai bok choy, brown butter emulsion, black truffle butter

#### Seared Halibut

butternut squash, lentils, applewood bacon, escarole, herbed carrot gastrique

#### Veal Tenderloin

porcini risotto, spinach, beech mushrooms heirloom cherry tomatoes, sherried veal glaze

#### Venison Osso Bucco

yam puree, swiss chard, pearl onions, crimini mushrooms, red wine jus

### dessert

#### Limoncello Crème Brûlée

whipped cream, salted butter shortbread

#### Strawberries & Cream Cheesecake

white chocolate spring roll, chocolate balsamic sauce

#### Flourless Chocolate Chambord Torte

vanilla ice cream, red wine caramel

#### Coconut Cream Cake

cinnamon phyllo crisps, chocolate champagne ganache

#### Melted Chocolate Rice Pudding Dumplings

crème anglaise, vanilla ice cream

*Menu is subject to change slightly due to availability of ingredients.  
Please contact us with questions regarding any dietary restrictions or concerns.*