RESTAURANT NINETY ONE VALENTINE’S MENU

APPETIZER
SOUP
roasted red pepper & tomato soup | crème fraîche | basil oil | manchego cheese
MANOR GREENS
bistro greens | heirloom cherry tomatoes | cucumbers | pickled red onions | carrot ribbons | nicoise olives | white balsamic & honey vinaigrette
CLASSIC CAESAR SALAD
romaine lettuce | bacon lardons | parmesan | house-made Caesar dressing | garlic croutons |
CRAB CAKES
fresh Atlantic crab | panko breadcrumbs | fresh herbs | dill | remoulade | roasted pepper coulis | charred lemon wheel
BRUSCHETTA
toasted garlic loaf | heirloom cherry tomatoes | garlic | fresh basil | feta | parmesan | balsamic reduction

SORBET
Strawberry Basil

ENTRÉE
CHICKEN TUSCANY
pan seared chicken supreme | gnocchi with sundried tomatoes | roasted garlic | spinach | guanciale | navy beans | heirloom cherry, | garlic cream sauce, | parmesan | fresh white truffle
SCALLOP & CLAM CARBONARA
fettuccine with heirloom cherry tomatoes | zucchini | arugula | bacon lardons | scallions | green peas | roasted corn | manchego cheese
FILET MIGNON
chèvre mashed potatoes | buttered seasonal vegetables | bordelaise sauce | roasted garlic compound butter | basil pesto | freshly shaved horseradish
BRAISED BEEF SHORT RIB
soft parmesan polenta | buttered seasonal vegetables | oven-roasted forest mushrooms | red ale demi | crispy leeks | fried rosemary
BLACK COD ALMONDINE
served with oven-roasted potato & zucchini rosti | buttered seasonal vegetables | romesco sauce, | freshly roasted heirloom cherry tomatoes | frisee
RATATOUILLE TOWER
oven roasted heirloom tomatoes | eggplant | bell peppers | red onions | zucchini | chèvre | tomato ragout | pan seared fingerling potatoes | balsamic reduction | fried rosemary sprig

DESSERT
CHOCOLATE RASPBERRY CHEESECAKE
STRAWBERRY TRIO
ESPRESSO GELATO JUBILEE

$65 per person plus taxes and gratuity
Reservations Required. Please call 519-858-5866