

DINNER

VALENTINE'S DAY

{Three Courses - \$65}

★ FIRST COURSE

HONEYCRISP APPLE & ARUGULA SALAD

GRILLED BAYLEY HAZEN BLUE CHEESE SANDWICH & MUSTARD VINAIGRETTE

ROASTED CHESTNUT SOUP

SAGE CRUST & PEAR COMPOTE

ACORN SQUASH TART

ARUGULA AND ENDIVE SALAD & PICKLED CRANBERRIES

GRILLED JUMBO CAROLINA SHRIMP

FALLS MILL GRITS & RUBY RED GRAPEFRUIT SALAD

SMOKED CHILE-BRAISED LAMB RIBS

PICKLED CABBAGE SLAW & FRIED PICKLES

LOBSTER from THE RED HOOK LOBSTER POUND {5.00 supplement}

SPICY CRACKER CRUMB, CHILE AIOLI & HERB SALAD

FOIE GRAS & COUNTRY HAM TERRINE {5.00 supplement}

PRUNE JAM & ENDIVE SALAD

SECOND COURSE

RHODE ISLAND DAY BOAT SCALLOPS

ROASTED APPLES, TURNIPS, AND RADISHES, DOUBLE-SMOKED BACON
& APPLE CIDER-BROWN BUTTER VINAIGRETTE

HORSERADISH-CRUSTED BLOCK ISLAND SWORDFISH

CELERY ROOT CREAMED SPINACH & GREMOLATA VINAIGRETTE

GRILLED CREEKSTONE FARMS DELMONICO RIB EYE

DUCK FAT HASH BROWNS & GRILLED ONION RELISH

CHESTNUT & RICOTTA RAVIOLI

BLACK TRUMPET MUSHROOMS, BRUSSELS SPROUTS
& VANILLA BROWN BUTTER

"THREE PHILOSOPHERS" BRAISED PORK SHANK

ROOT VEGETABLE MASH, MUSTARD GREENS, PORK JUS

DUCK MEATLOAF

CREAMY PARSNIPS, ONION RING & HUCKLEBERRY-DUCK JUS

BUTTERMILK FRIED CHICKEN

CHEDDAR WAFFLES & SAVOY CABBAGE SLAW

OYSTERS

ICED

Selection of East Coast Oysters
with GRAPEFRUIT MIGNONETTE

SALT POND

BLUE ISLAND

BEAUSOLEIL

{2.50 each}

BAKED

with CHILE MAYONNAISE
& HERBED BREAD CRUMBS
{3.00 each}

SPARKLING WINE

GRUET "ROSE BRUT"
New Mexico NV

Glass.....10 Bottle.....36

IRON HORSE "BLANC DE NOIRS"
Russian River Valley, CA 2006

Glass..... 15 Bottle.....56

SCHRAMSBERG "BLANC DE BLANCS"
North Coast, CA 2006

Half Bottle.....35 Full Bottle.....70

★ EXECUTIVE CHEF RYAN ANGULO ★

BUTTERMILK CHANNEL ★ 524 COURT STREET BROOKLYN NY 11231 ★ 718.852.8490

{20% gratuity will be added to parties of 8 or more.}