

# john davenport's

eat • drink • view

## *Valentine's Day Menu*

February 14, 2018

### **AMUSE**

*FRIED OYSTER*  
jicama slaw

### **FIRST COURSE**

*FIRE ROASTED RED PEPPER AND SAFFRON BISQUE*  
garlic crouton + chive

*WILD BOAR SAUSAGE*  
tomato confit + charred onion

*PAN SEARED SCALLOPS*  
beet risotto + citrus + arugula

### **SECOND COURSE**

*KALE SALAD*  
pickled apple + butternut squash + pecans + white cheddar + honey vinaigrette

*CARROT SALAD*  
frisee + pecans + tapping reeve + preserved lemon vinaigrette

### **CHOICE OF ENTRÉE**

*GRILLED FILET*  
chipotle sweet potato mash + braised bacon + asparagus + port

*LOBSTER BOLOGNESE*  
pappardelle + aged robiola + sweet peas

*BRAISED SHORT RIB*  
white polenta + brussels sprouts + lardons

*ROASTED DUCK*  
confit + cracklin' + sunchoke + brussels sprouts + grain mustard jus

*ZUCCHINI SPAGHETTI*  
pesto + mint + tomato + mozzarella

### **DESSERT**

*DARK CHOCOLATE CAKE*  
strawberry mousse + mint

*\$59 exclusive of tax and service charge*