

CHADWICK'S

Valentine's Dinner

APPETIZERS

BURRATA

Red & Yellow Oven Roasted Tomatoes, Grilled Eggplant, Basil,
Crostini, Olive Oil, Balsamic Drizzle

BABY SPINACH SALAD

Warm Nueske Bacon, Toasted Walnuts, Feta, Honey Walnut
Vinaigrette

MARYLAND CRAB CAKES

Tangy Buttermilk Dressing, Pickled Red Onion, Micro Greens

TUNA TARTARE

Chili Oil, Avocado Puree, Caviar, Sesame Wonton Crisp

BRAISED SMOKED PORK BELLY

Pickled Asian Slaw, Soy Honey Ginger Glaze, Roasted Peanuts,
Cilantro

LOBSTER & SHRIMP RAVIOLI

Lemon, White Wine, Brown Butter Sauce\

ENTREES

PAN ROASTED HALIBUT

Diced Fingerling Potatoes, Peas, Cauliflower, Lobster Newburg
Sauce

HERB CRUSTED ATLANTIC SALMON

Lyonnais Potatoes, Sautéed Broccoli Rabe, Citrus Herb Beurre
Blanc

VEAL T-BONE

Truffle Mashed Potatoes, Grilled Asparagus, Mushrooms, Cipollini
Onions, Hunter Sauce

BERKSHIRE FARM PORK CHOP

Whipped Potatoes, String Beans, Apple Sauce (Port Wine
Bordelaise or Cherry Pepper Option)

ROASTED DUCK

Sweet Potato Puree, Brown Buttered Baby Carrots, Grand Marnier
Sauce

BLACK ANGUS SHELL STEAK (add \$12)

Truffle Mashed Potatoes, Asparagus (Au Poivre Sauce Option)

DESSERTS

Red Velvet Cake
Raspberry & Cream Tartufo
Crème Brûlée Cheesecake
Flourless Chocolate Cake
Colombian Coffee or Tea

\$89/pp,
plus bar,
tax & gratuity