



SAMUEL'S

Valentine's Day Menu

Local Chilled New England Sampler

3 Clams, 3 Oysters, 2 Shrimps, 3 oz. Lobster Salad on Endive
Served with Cocktail Sauce, Champagne Mignonette, Fresh Horseradish, Lemon
\$24

Lobster Zeppole

Lemon Zest, Honey Mustard
\$19

Roasted Beet Salad

*Roasted Beets, Arugula, Figs, Honey Glazed Carrots, Humboldt Fog Goat Cheese,
Pomegranate Vinaigrette*
\$14

Beef Wellington

Whipped Potatoes, Glazed Carrots & Bone Marrow Gravy
\$33

Pan Roasted Diver Scallops

Farm Milled Grits, Tasso Ham & Winter Succotash
\$28

Roasted Stuffed Chicken Breast

*Wrapped in Prosciutto, Winter Style Calasparra Rice
& Roasted Brussels Sprouts*
\$25

Braised Lamb Shank

Parsnip Purée, Wilted Greens & Merchant Sauce
\$37

Valentine's Dessert Extravaganza Platter

Serves Two People
*A Selection of Malted Crème Brûlée, Cognac Pot de Crème,
Citrus Napoleon Truffles, Macarons & Gelato La Giuliana*
\$22

