



Wild Harvest Valentine's Menu

Friday, February 14, 2020 - Cabin Location
Call 336 3996 or 886 5200 to reserve your table -BYOB

Appetizers 8

Grilled Eggplant Stacks - Eggplant Rounds with Roasted Tomatoes, Burrata and Basil Chiffonade

Clams Casino - Narragansett Littlenecks topped with Lemon Herb Panko and Applewood Smoked Bacon

Homemade Meatball simmered in Marinara and topped with Fresh Ricotta and Basil

Salads 7

Fresh Figs, Peppery Arugula, Thinly sliced Prosciutto and Burrata tossed with Citrus Vinaigrette

Mixed Greens with Grape Tomatoes, English Cucumber and Red Onion tossed with Citrus Vinaigrette

Entrees 20

Pan Seared Scallops with Black Rice and Curried Yellow Pea Purée

Veal Maddalena - Tender Veal with Prosciutto, Artichokes, Roasted Tomatoes and Melted Fontina

Chicken Marsala - Exotic Mushrooms and Chicken in a Light Marsala Wine Sauce
Wine Braised Lamb Shank with Root Vegetables

Lobster Ravioli in Lemon butter Cream Sauce ***

*** also available with Ravioli Primavera (vegetarian)

Desserts 8

Chocolate Decadence - Chocolate Mousse on a Decadent Sponge Cake, with a Heart of Creamy Chocolate topped with Chocolate Flakes.

New York Cheesecake - topped with Fresh Berries and Whipped Cream
Vanilla Creme Brûlée