SAFARI ROOM
AT OCEANCLIFF HOTEL

Valentine's Menu

3-Course Prix Fixe

$65 per person

Complimentary Amuse-Bouche

Starter

your choice of...

BROCCOLI FRITTI
calabrian chili aioli, lemon, parmesan

POTATO LEEK SOUP
crispy fingerlings, pancetta lardons, chives, truffle

CRABCAKE SCOTCH EGG*
remoulade, pickled mustard seed, shallot, arugula

KOREAN FRIED COD WINGS
gochujang, sesame, cilantro, lime

Add a...

RAW BAR SAMPLER*
(3) Local Oysters,
(3) Shrimp Cocktail,
(3) Littleneck Clams
with lemon, mignonette, & cocktail sauce
+$25

Entrée

your choice of...

GEORGES BANK SCALLOPS
english pea purée, pancetta, preserved lemon, potato pavé, haricot verts, pea tendrils, beurre monté

MUSHROOM CAVATELLI
king oyster, maitake, crimini, spinach, hazelnut, parmesan, sherry cream

HUDSON VALLEY DUCK BREAST
parsnip purée, roasted beets, blood orange, crispy brussels, delicata squash, sauce bigarade

BUCATINI & CLAMS
littleneck clams, nduja butter, garlic, tomato, basil, parmesan

FILET MIGNON* BRANDT FARMS
7oz. filet, crispy fingerling potatoes, grilled asparagus, crispy leeks, sauce au poivre

Dessert

your choice of...

RASPBERRY CRÈME BRÛLÉE

FLOURLESS CHOCOLATE TORTE

SALTED CARAMEL POT DE CRÈME

FEBRUARY 13TH - FEBRUARY 22ND

** Please note some of these foods may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*