

Andora

Valentine's Day 2019

Starters

Seared Ahi tuna tataki with radish slaw, ponzu and wasabi
Zucchini ribbons rolled with three cheeses over roasted red pepper cream sauce
Smoked salmon, remoulade, capers, thinly sliced red onion

Second Courses

Shrimp bisque
Wedding soup
Roasted beet salad with candied pecans, goat cheese, mixed greens and balsamic vinaigrette
Mixed greens salad with cucumbers, tomatoes, black olives, feta, roasted red peppers and red wine vinaigrette
Arugula, roasted pears, smoked blue cheese, bacon, spiced walnuts and lemon vinaigrette

Main Courses

Andora chicken, fire-roasted tomatoes, artichokes, capers, banana peppers, 7 pepper risotto and asparagus 39
Grilled long-bone pork chop, caraway apples, cheddar grits, green beans 49
Char-grilled salmon, wasabi aioli, eel sauce, rice and mixed vegetables 49
Seafood pappardelle with clams, mussels, calamari, shrimp, tomatoes, basil, and garlic oil 59
Veal Milanese Oscar style, crispy potatoes and arugula 59
Jumbo lump crab cakes with red onion caper sauce, rice pilaf and mixed vegetables 65
Grilled eight-ounce filet of beef, cabernet butter, Yukon Gold mashed potatoes, green beans 65
Ten-ounce North Atlantic lobster tail, saffron cream, pappardelle, spinach, roasted tomatoes, crispy leeks 69
Parmesan-crusted sole, seven pepper risotto, tomato pesto cream, topped with arugula 59
Braised short rib, chipotle balsamic demi, cheddar grits and asparagus 65

Chef's Selected Dessert

Lemon mascarpone cake, chocolate torte, cheesecake

Thank you for celebrating Valentine's Day with us.