

Circa 1922's Valentine's Day Menu 2018

\$50 per person

First

Maine Lobster Duo

Bruschetta & Bisque, Avocado, Lemongrass

Market Oysters with Caviar *(served on the half-shell)*

House-Made Hot Sauce, Champagne Mignonette, Yuzu-Shoyu

Lightly-Smoked King Fish Ceviche

Apples, Coconut, Ginger, Cilantro, Aji Amarillo

Organic Sweet Potato Agnolotti

Pistachio, Sage, Parmesan, Arugula

Second

Organic Mixed Greens

Pear, Candied Walnuts, Danish Bleu Cheese, Shallot Vinaigrette

Classic Caesar

Grana Padano, Romaine Hearts, Thyme Croutons

Arugula & Beets

Pecans, Gorgonzola

Third

Grilled Filet Mignon

Potato & Leek Gratin, Sautéed Spinach, Brandy Peppercorn Sauce

Crispy Duck Confit

Roasted Yams, Creamed Collards, Lime

Surf & Turf

Sea Scallops, Oxtail Estofado, Butter Beans, Horseradish Cream

Crispy-Skin Organic Salmon

Beets, Leeks, Apples, Horseradish, Matcha

NC Fish Stew

Flounder, Potatoes, Spiced Broth, Egg

Lamb Shank

Mujadarra, Cucumber Salad, Harissa

Slow-Roasted Cauliflower

Vegetable Cassoulet, Curry

Fourth

Circa S'mores | Creamy Chocolate Custard, Layers of Homemade Graham Cracker,

Chocolate Ganache, Homemade Marshmallow, with Chocolate Truffles,

Chocolate Dipped Strawberries, and Strawberry Macarons