



LIGHTHOUSE — GRILL —

NORTH WATER STREET
EDGARTOWN, MA

VALENTINE'S DAY

Wednesday, February 14TH

AMUSE-BOUCHE

CHEF'S INSPIRATION

FIRST COURSE

- Choice Of -

CHARRED HEIRLOOM CARROTS

Warm Farmer's Cheese, Greens, Olive Oil, Roasted Rice Vinegar

SHRIMP GAMBAS

Harissa, Toasted Garlic, Spiced Carrot

OYSTERS ROCKEFELLER

Bacon Lardons, Wilted Spinach, Brie

SECOND COURSE

- Choice Of -

ROAST ORGANIC CHICKEN

Pommes Fondant, Petite Vegetables, Natural Jus

NY SIRLOIN STRIP

Parsnip Silk, Foraged Wild Mushroom, Cipolini Onion, Edamame, Bing Cherry Jam

SEARED DIVER SCALLOPS

Cauliflower "Risotto", Fuji Apple, Sherry Gastrique

THIRD COURSE

- Choice Of -

BANANAS FOSTER

Caramel Gelato, Peanut Brittle

STRAWBERRIES

60% Valhrona Chocolate Fondue, Toasted Coconut & Crispy Toppings

NUTELLA SEMIFREDDO

Berries Romanoff, Chantilly Cream

\$68 PER PERSON EXCLUDES TAX & GRATUITY

Stay the night: Dinner for two and a stay in our Historic Main Building, rates starting at \$215.88 including 20% gratuity and taxes

**Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness, Especially If You Have a Medical Condition.*

WE INVITE OUR GUESTS TO SHARE ANY ALLERGIES, DIETARY RESTRICTIONS, AND INGREDIENT PREFERENCES
WITH US SO THAT WE CAN TAILOR THE MENU TO EACH INDIVIDUAL ORDER

EXECUTIVE CHEF, RICHARD DOUCETTE & TEAM