



THE VANDERBILT
GRILLE

VALENTINE'S DAY
WEDNESDAY, FEBRUARY 14TH, 2017



FIRST COURSE

Carrot and Coriander Soup
Jumbo Lump Crab/Chili Oil/Micro Daikon

Lobster Tempura
Chipotle Aioli/Mash Salad/Citrus Vinaigrette

Squash Blossoms
Smoked Provolone/Ricotta Salata/Arrabbiata/Basil Oil

Baby Beet Salad
Fried Goat Cheese/Arugula/Beet Gastrique/Champagne Vinaigrette

Short Rib Truffle
Cannelloni with Truffle Cream/Veal Demi-Glace/Chive

SECOND COURSE

Filet
Pomme Purée/Baby Root Vegetables/Oyster Mushrooms/Brandy Demi-Glace

Nantucket Scallops
Bone Marrow/Green Apple and Celery Root Purée/Brown Butter Vinaigrette

Guinea Hen
Parsnip Purée/Tomato Confit/Baby Fennel/Green Olive Tapenade

Birkshire Pork Chop
Bacon Onion Jam/Swiss Chard/Fingerling Potatoes/Pan Gravy

Black Cod
Littleneck Clams/Leek/Potato Pearls/Watercress Pesto

DESSERT

Poached Pear
Red Wine Cherry Consommé/Dehydrated Meringue/Pickled Rose Peddle

Flourless Chocolate Tart
Candied Walnuts/Chantilly/Salted Caramel

Peanut Butter and Jelly Banana Split
Baba au Rhum French Toast/Baba Bing Cherry Jelly/Spiced Peanut Butter Sauce

Cherry Jubilee - Tableside for Two
Vanilla Bean Ice Cream/Kirschwasser Liqueur

Executive Chef Anthony Theocaropoulos

*Prix Fixe Menu for 95
with Wine Pairings for 135
Excluding Tax and Gratuity*





THE VANDERBILT
GRILL

February 9th - 10th and 15th - 17th

FIRST COURSE

Lobster Bisque
*Lobster
Lemon Foam/Fried Tarragon*

Baby Beet Salad
Fried Goat Cheese/Arugula/Beet Gastrique/ Champagne Vinaigrette

Coffee Crusted Lamb Lollipop
Swiss Chard/Lamb Demi

Oysters in a Half Shell
Yuzu/Fennel/Cucumber

Pork Belly
Cauliflower Panna Cotta/Baby Radish and Purple Carrot Salad

SECOND COURSE

New York Strip
Caramelized Onion and Scallion Mashed Potatoe/Wilted Garlic Spinach

Guinea Hen
Celery Root Puree/Baby Fennel/Tomato Confit/Green Olive Tapenade

Salmon
Lardon/Parsnip Puree/Brussel Sprouts/Fig Balsamic Reduction

Scallop
Corn and Pepper Succotash/ Pepita Butter

Pasta Primavera
Roasted Tomatoes/Squash/ Zucchini/Peppers/Lemon/Parmesan/Chervil

DESSERT

Chocolate Lava Cake
Braised Cherries/Rum Whipped Cream

Red Velvet Cake
Chantilly Cream/ Raspberry Syrup

Lemongrass Creme Brûlée
Candied Walnut/Macerated Berries

Executive Chef Anthony Theocaropoulos

Prix Fixe Menu 85
with Three Course Wine Pairing 120
Excluding Tax and Gratuity

*Consuming raw or undercooked foods may increase the risk of foodborne illness.
Please Check with your server if you have a food allergy.