

Valentine's Day 2018

Lincoln Restaurant

\$65 Three-Course Dinner

\$30 Wine Pairing

Please choose three of the following

Endive Salad

*blue cheese mousse, pomegranate poached pears, cinnamon shallots,
nut granola, mustard vinaigrette*

Parsnip Soup

smoked scallop, lemon balm crème fraîche, mustard

Collard Salad

duck prosciutto, grilled celeriac, reggiano, pine nuts, sherry

Baked Maryland Crab

royal sauce, aerated uni sabayon

Sage Cavatelli

crispy prosciutto, green apple & walnut pesto, arugula

Cod

parsnip chowder, shrimp sausage, tea & herb gremolata

Five Grain Crusted Tuna

lemon hazelnut romesco, glazed fennel, cippolinis, saffron jus

Lamb Chops

braised lamb & feta pierogis, baby carrots, pistachio mint butter, smoked oranges

Kobe Beef

creamed collard purée, cippolinis, potato & raclette croquette

Sticky Toffee Pudding

cocoa nibs & walnut crunch, banana ice cream

Carrot Cake

carrot cake pudding, carrot citrus emulsion, candied walnuts, spiced croutons

Tax & gratuity is not included.

Wine pairing includes any of our wines by the glass.

Consuming raw or undercooked meats, poultry, seafood, or eggs
may increase your risk of foodborne illness.