

# LOCKWOOD

RESTAURANT & BAR

## Valentine's Day Tasting Menu

### Amuse Bouche

Foie Gras Terrine  
Quince, Almond Oil, Brioche

### 1<sup>st</sup> Course

Kumamoto Oysters  
Crème Fraiche, Caviar, Dill  
*nv primaterra, prosecco, italy*

### 2<sup>nd</sup> Course

Sea Urchin Risotto  
Maine Lobster, Vanilla, Champagne  
*pierre sparr, cremmant d'alsace, brut, france*

### 3<sup>rd</sup> Course

Grilled Rhode Island Squid  
Garlic Sausage, Asparagus, Pimenton, Meyer Lemon  
*nv domaine chandon, napa valley, california*

### 4<sup>th</sup> Course

Bone Marrow Crusted Filet Mignon  
Perigord Truffle, Potato Rosti, Creamed Chard  
*pierre sparr, cremmant d'alsace, rose, france*

### 5<sup>th</sup> Course

Chocolate Lover's Dream  
*nv veuve clicquot, "yellow label", france*

**5 courses \$85**

**5 courses with Sommelier's wine pairings \$115**

**chef**, gregory elliott  
**sous chef**, valeria benner  
**wine director**, sasa sinanagic

**we are proud supporters of local family farmers, markets, & sustainable suppliers**

please notify the server of any dietary restrictions

**consumer advisory:**

consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness. 18% gratuity added to checks for groups of 6 or more