



MAVERICK

Valentines Day 2021

AMUSE BOUCHE

First Course

SUPPLEMENTAL OFFERINGS

SELECTION OF EAST COAST OYSTERS

with chef's selected accoutrement

6 / \$20

SASHIMI OF HAMACHI

cucumber, serrano, cilantro & lime

Second Course

LOBSTER AGNOLOTTI

Sauce Americaine

BUTTER LETTUCE

champagne vinaigrette

BEET GAZPACHO

cucumber, dill & creme fraiche

ROASTED CAULIFLOWER

harissa, chickpea, yogurt, cumin & paprika

Third Course

SAUTEED LINE CAUGHT FLOUNDER

diced celery, onion carrot, fennel with vermouth butter sauce

ROASTED COQUELET AU POIVRE

buttered baby carrots & fines herbs

SAFFRON RISOTTO WITH FORREST HARVESTED MUSHROOM

arugula, pine nuts & parmesan

GRILLED 44 FARMS NEW YORK STEAK

potato pave, asparagus and sauce bordelaise

Fourth Course

CHOCOLATE FONDANT WITH RASPBERRY GELATO

SORBET

champagne and cherry macaron

LEMON CURD TART

strawberry meringue

\$65 PER PERSON

\$45 PER PERSON WINE PAIRING