

Valentine's Day 2018

Chelsea Chowder House

STARTER

Compressed Watermelon Bites
crumbled feta, fig balsamic, mint

FIRST COURSE

Crab and Corn Chowder
blue and snow crab meat, sweet yellow corn, bell peppers, bacon, tarragon oil

or

Spring Baby Greens
fresh strawberries, glazed maracona almonds, crumbled feta cheese,
cucumbers, mint vinaigrette

MAIN COURSE

Whole Roasted Prime Rib
horseradish mashed potatoes, mélange of spring vegetables,
garlic ramp au jus

or

Blackened Swordfish
served over a bed of fettuccini, tri-color bell peppers, creole cream sauce

or

Chicken Roulade
stuffed with spinach, feta, prosciutto, served with a sun dried tomato,
artichoke and potato hash, buttered asparagus, garlic white wine nage

or

Roasted Vegetable Stack
roasted portobello, red pepper, zucchini, squash, red onion, asparagus,
smoked tomato puree, herb oil, crispy shallots

DESSERT

Red Velvet Cake
Gluten Free
double chocolate ice cream, raspberry coulis,
white chocolate ganache

or

Pistachio Strawberry Bombe
strawberries macerated in balsamic, mint reduction

\$78 per person ++