

Café Stroudwater

Romantic Valentine's Dinner for Two

Champagne toast of Prosecco

Soup

Miso Wild Mushroom Soup-

A Clear Miso Broth, with Mushrooms by New Hampshire Mushroom Company, Oyster Mushrooms, Cauliflower Mushrooms, Trumpet Mushrooms, a Nest of Scallions, Toasted Sesame seeds

Salad

Arugula, Local Watermelon Radish provided by Harvest Tide farms, Roasted Chick peas, sliced figs, Feta Cheese provided by Pineland Farms, Citrus Vinaigrette

Appetizer

(Choice of one)

Scallop-

Seared Scallop Provided by Maine Shellfish Company, Local Honey Parsnip Puree provided by Harvest Tide Farm , Caramelized Leeks, Bacon Dust Provided by Maine Family farm, Basil oil

Fois Gras-

Seared Fois Gras, Savory Brioche French toast, Maine Blueberry Gastrique Provided By Wymans Berries of Maine, toasted almonds

Terrene-

Terrene of Quinoa, Basil oil, Roasted Plum Tomatoes, Cucumber, Feta Mousse By Pineland Farms (Gluten Free, Vegetarian, Vegan on Request)

Sorbet

Blood Orange Sorbetto, Prosecco

Entree

(Choice of one)

Pasta-

Local Wagu Beef and Local Pork Tenderloin Bolognese Provided by Maine Family Farms and Snake River Farms, with Roasted Plum Tomatoes, House Made Papperdelle, Pecorino cheese

Salmon-

Pan Roasted Skin on Salmon Provided By Maine Shellfish Company, Roasted Vegetable Quinoa Salad, Roasted Brussels Sprouts, Coriander Butter Sauce (Gluten Free, Vegetarian or Vegan Substitution Tofu By Heiwa Soybean Company)

Duck-

Local Maine Duck Breast and Duck Leg Confit Provided By Maine Family Farms, Whipped Yukon Gold Potatoes, Roasted Brussels Sprouts, Crispy cracklins, Blueberry gastrique

Dessert

(Choice of one)

Chocolate Soufflé-

Chocolate soufflé, White Chocolate Creme Anglaise, Dulce de Leche

Cheesecake-

Plain Cheesecake By Izzy's Cheesecakes, Macerated Strawberries

\$75.00 per couple plus tax and gratuity