

Valentine's Day 2024

PRIX FIXE MENU

TWO PEOPLE | 160

SHAREABLES – CHOOSE ONE

CRISPY CAULIFLOWER

tempura batter, general tso's sauce, scallions, sesame seeds

CHEESE BOARD

chef's choice of local & imported cheeses and accoutrements

FIRST COURSE – CHOOSE TWO

SHRIMP COCKTAIL

cocktail sauce, lemon

STEAK TARTARE

*cab tenderloin, avocado mousse, spicy chocolate,
crostini, quail egg*

LEMON ORZO IN CHICKEN CONSUME

*sous vide chicken breast, lemon supremé,
orzo pasta, chicken consume*

CRAFTSMAN SALAD

*heirloom tomato, english cucumber, pickled red onion,
carrot, radish, riesling vinaigrette*

WEDGE SALAD

maple bacon, red onion, sundried tomatoes, blue cheese

SECOND COURSE – CHOOSE TWO

SURF & TURF

*hanger, grilled shrimp, wood roasted asparagus, garlic confit
mashed potatoes, bearnaise, grilled lemon*

ROSEMARY BUTTER PORCINI WITH
CHEESE RAVIOLI

*rosemary butter porcini cream sauce with cheese ravioli
garnished with oyster mushroom crisps*

CALAMARI FRA DIAVOLO

*fresh calamari rings and tentacles with fra diavolo (tomato
sauce seasoned with garlic and spicy peppers) linguini
garnished with fresh micro greens*

SEARED AIRLINE CHICKEN

fingerling potato confit, baby charred root vegetables, pan jus

DIJON PEPPERCORN CRUSTED NY STRIP

*wood roasted asparagus, garlic confit mashed potatoes,
bordelaise*

THIRD COURSE – CHOOSE TWO

FLOURLESS CHOCOLATE TORTE

CHOCOLATE CAKE WITH BERRY MOUSSE

ASSORTED CHEESECAKE BITES

with chocolate covered strawberries

THE
CRAFTSMAN

WOOD GRILLE & TAP HOUSE