

FEBRUARY 14, 2025



# VALENTINE'S *day*



## THREE COURSE PRIX FIXE MENU

RESERVATIONS BEGIN AT 3PM, LAST SEATING IS AT 10:15PM \$85.00 PER PERSON INCLUDES SPARKLING WINE TOAST & A FEW SURPRISES

### AMUSE BOUCHE

*first course - choose one*

#### Baked Oysters

smoked shrimp, spinach, NYS cream cheese

#### Bacon Steak

cauliflower, radish, beet sweet & sour

#### Caesar Salad

cured egg, crouton crumble

*second course - choose one*

#### Kilcoyne Farms NY Strip Steak

potato gratin, green beans, sauce américaine

#### Greek Pastitsio

Bucatini, ground turkey, local mushroom, béchamel, sweet peas

#### Slow Roasted Carrot Strudel

caramelized onion marmalade, red pepper gastrique, herb gremolata

#### Vegan Risotto

local mushrooms, roasted vegetables

SUPPLEMENTS  
TO ANY DISH

SAUTÉED SHRIMP 14 • BLUE CRAB CAKE 22 • PAN SEARED SCALLOPS 19  
LOBSTER TAIL THERMADOR 25

*third course - choose one*

#### Single Origin Chocolate Cake

caramel, coconut

#### Jones Family Farm Cheesecake

sour cherry compote, walnut crust

#### House Made Sorbet

#### House Made Gelato



BOOK YOUR TABLE

**Tailor &  
the Cook**

ON MAIN