

bar *Sera*

VALENTINE'S DAY 2021 | 70 PER PERSON

first course

SWEET POTATO SOUP

roasted pecans, paprika, herb oil

FARMER ANDREA & THE BEES

carrots, radish, quinoa, avocado, cabbage, honey ginger vinaigrette

FARMER DEAN MACHINE

roasted broccoli & cauliflower, parmesan, bacon

second course

CRISPY BRUSSELS

pepitas, cider gastrique

RED BLISS RAVIOLI

red bliss danish blue filling, caramelized onion, cranberry, pistachio, red wine balsamic glaze

CRAB POLENTA

crispy polenta, crab and bell pepper salad, honey chili glaze

BURRATA STUFFED SQUASH

honey roasted squash, butternut squash sauce, arugula, pepitas, balsamic glaze

third course

DIVER SCALLOPS

u10 pan seared scallops, sweet potato mash, broccoli rabe, cranberry gastrique

BOHEMIAN STEAK

red bliss gorgonzola mashed potato, roasted asparagus, balsamic glaze

TRUFFLE CARBONARA

mezze rigatoni, truffle cream sauce, egg, parmesan

STUFFED BONE IN PORK CHOP

brioche and braised fennel stuffing, apple bacon jus, broccoli rabe

dessert

CHOCOLATE DOME CAKE

ganache, strawberry

HOME MADE GELATO

cinnamon gelato, caramel stroopwafel

In order to follow PLCB guidance, food must be purchased along with beverages. Thank you for your cooperation and support.