

HAPPY VALENTINES!

chef proprietor | jason wilson
executive chef | joel handshuh

SMALL PLATES AND APPETIZERS

westcott bay oysters | champagne gelee, pomegranate seed 21
dungeness crab lettuce wraps | butter lettuce, meyer lemon & basil 24
lobster profiteroles | truffle aioli, watercress 24
delicata doughnuts | black pepper and maple chevre, pumpkin seed crumble 18
chicken liver mousse | grilled artisan bread, quince, candied pecan 18
maitake tempura | silken tofu, black garlic, candied persimmon (v) 16

3 COURSE DINNER \$76

YOUR CHOICE OF THREE

STARTERS \$16

smoked beet carpaccio | citrus, candied olive, pistachio tuile
spinach salad | warm bacon vinaigrette, pickled onion, sous-vide egg
hearts of palm veloute | curried chickpea, cardamom oil (v)

ENTREES \$46

roasted prime tenderloin | truffled potato puree, broccoli rabe, sauce bordelaise
chilean sea bass | creamed leek & fennel, saffron bouillabasse
root vegetable "cassoulet" | fines herbs, foraged mushrooms, legumes, malted oat foam (v)
beef pappardelle | foraged mushroom, cipollini ragu
beet risotto | chevre, roasted endives (v)

----add seared hudson valley foie gras \$22

----add lobster tail \$26

DESSERTS \$14

bergamot citrus tart | burnt elderflower meringue, toasted coconut
dark chocolate ganache cake | salted caramel, tart cherry compote
apple cinnamon "cheesecake" | coffee flour granola, spiced apple, ginger sorbet (v)

SIDES \$10

truffled mashed potatoes | sautéed spinach | broccoli rabe |
buttered kale | foraged mushrooms

Our professional service team receives industry leading compensation including, commissions on sales, health insurance, and extensive education and training for a successful career path. To make that possible, a 20% service charge is included on each check. The Lakehouse retains 100% of the service charge.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, and will increase your enjoyment of dinner.

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