

A COMFORT AND DELIGHT

menu subject to change

DINNER

Valentine's Day Specials

OYSTERS IN THE 1/2 SHELL*

mojito granita

HAMACHI CRUDO*

smoky tomato basil pesto broth, sourdough

FOIE GRAS BENEDICT*

french toast points, quail egg, hollandaise, cashew butter, huckleberry gastric

BUTTER POACHED MAINE LOBSTER*

porcini risotto, foraged mushrooms, hazelnut crumble, white truffle, tarragon

WHITE PEKING DUCK*

cinnamon, celeriac, thumalina carrots, cippolini onion, medjool date, citrus maple jus

SMALL PLATES

FLASH FRIED CALAMARI* 13

sesame salt, sambal-yuzu aioli

STEAMED MAINE MUSSELS* 14

smoky tomato basil pesto broth, sourdough

SHRIMP EN BRIQUE* 12

brown butter yuzu avocado, roasted citrus aioli

AHI TUNA TARTARE* 14

pickled foraged mushrooms, potato gaufrette, horseradish gel

SCALLOPS & CRISPY PORK BELLY* 14

kohlrabi purée, poached apple, hazelnut, watercress, spiced jus

SOUPS & SALADS

LOBSTER BISQUE

crème fraîche

12

COUNTRY SALAD* roma tomato, cucumber, bell pepper, red onion, kalamata, feta, red wine oregano vinaigrette..... 10

KALE SALAD* mandarin orange dressing, crystallized ginger, feta, local radish 8

HOUSE CAESAR parmesan, croutons..... 8

ENTRÉES

☞ CHARRED SALMON* boulangère potatoes, sautéed purple cabbage, dijon butter 26

CHILEAN SEA BASS* orange miso, pickled shitake, charred baby bok choy 34

SEAFOOD PASTA* scallops, shrimp, mussels, handmade fettuccine, lobster broth 29

GUINNESS BRAISED BRISKET* whipped potatoes, carrots, green beans, horseradish crème fraîche..... 24

☞ 14oz STEAK DELMONICO* roasted shallots, watercress, natural jus 38
add port wine blue cheese butter ... 5

ENTRÉE SALADS

☞ SEARED AHI TUNA SALAD* shaved jalapeno, ginger, radish, avocado, soy ginger vinaigrette 23

☞ MAINE LOBSTER COBB* bacon, egg, blue cheese, avocado, pickled shallots, creamy herb dressing 26

SIDES

TRUFFLE MAC AND CHEESE 8

CREAMED SPINACH 8

LOBSTER MAC AND CHEESE 15

HAZELNUT DUKKAH ROASTED CARROTS* 7

CRISPY TORN POTATOES W/PARMESAN 6

LEMON GARLIC HARICOT VERTS* 7

PARMESAN TRUFFLE FRIES 7

* Gluten Free Option

☞ = Paces & Vine Signature Dishes

20% Gratuity Added To Parties of 8 or More

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

instagram: @pacesandvine

2/14/19 Executive Chef: *Matt Rainey*