

THE FROST BAR

AT OCEAN EDGE

VALENTINE'S CELEBRATION

FEBRUARY 12—14TH, 2022

DINNER MENU

OCEAN EDGE SPARKLING WINE TOAST

SMALL BITE PLATE

OYSTER ON THE HALF SHELL

SPARKLING ROSE MIGNONETTE

NEW ENGLAND CAMEMBERT WEDGE

POACHED PEAR, TOASTED PECAN, COUNTRY BREAD

DUCK CONFIT CROSTINI

GOAT CHEESE, RED ONION JAM

LOBSTER MEDALLION CANAPE

BLINI, AVOCADO, CAVIAR

ENTRÉE

CHARRED SIRLOIN OF BEEF

HERB AND GARLIC BUTTER BASTED, WHIPPED GOLDEN POTATOES, RED WINE STEAK SAUCE, GRILLED MUSHROOMS, ROASTED BABY CARROTS

SEARED DUCK BREAST

BLOOD ORANGE, CRISPY POTATO GNOCCHI, BRAISED FENNEL

ROASTED COD LOIN

ROASTED CORN AND LOBSTER HASH, PARSNIP PUREE, GARLIC HARICOT VERT

ROASTED VEGETABLE BOWL

MUSHROOM BARLEY RISOTTO, BUTTERNUT SQUASH, CAULIFLOWER, WALNUT CURRANT SALSA, SCALLION OIL

DESSERT

RED VELVET CAKE

CHOCOLATE GANACHE, VANILLA GELATO

CHOCOLATE TRUFFLE COOKIES

SUGAR COATED, RASPBERRY SORBET

\$88/PERSON ++

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, OR POULTRY MAY INCREASE YOUR RISK OF A FOOD BORNE ILLNESS.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.