

STATE STREET

PROVISIONS

HAPPY VALENTINE'S DAY

For The Table

Caramelized Onion Focaccia \$7

Whipped Olive Oil

Appetizers

Fluke Crudo \$18

Buttermilk, Citrus, Chive

Wine Pairing: 13° Celcius Pinot Grigio

Sweet Potato Agnolotti \$16

Candied Hazelnut Pangrattato, Kombu Brown Butter

Wine Pairing: Super Tuscan San Polo Rubio

Entrees

Maine Seared Scallops \$34

Cauliflower, Romesco, 'Nduja Vinaigrette

Wine Pairing: Terras Gauda Albarino

Prime Strip Loin \$39

Braised Beef Cheek, Black Garlic, Potato Pave

Wine Pairing: "The Prisoner" Red Blend

Dessert

Baked Alaska \$12

Double Chocolate Brownie, Strawberry and Vanilla Ice Cream

Wine Pairing: Goose Ridge Merlot

Executive Chef Graham Lockwood