

# the refinery

February 14, 2013  
Valentine's Day Menu

## Small Plates

### **Soup \$7 V**

cream of broccoli, crispy garlic, chile oil,  
mustard green pistou

**Gruyere Oregon Black Truffle Fondutta \$9 V**  
watercress croutes, fennel, radish, Banyul's

**Joe Island Little Neck Clams \$9 GF**  
bacon, red pepper crème fraiche,  
pak choy, beet emulsion

**Mushroom Confit \$8 V**  
roasted garlic, brie pimento cheese,  
nigella flatbread crackers

**Beef Heart Tartare \$10**  
basil, mint, lemon, shallot, red  
wine vinegar, olive puree, crostini

## Entrees

**Golden Tile Fish \$26**  
coriander, fennel seed, duck liver pate,  
ancho grits, smoked tomato, black pepper bok choy

**New York Strip \$26**  
parsley creamers, romanesco, truffle-cheddar  
butter, yellow tomato bisque

**Creole Pork Shoulder Roast \$22 GF**  
wild rice, mustard greens, tomato-citrus jus,  
merleton, fennel, lemon vinaigrette

**Crepes \$16 V**  
curried collards, jasmine rice, raisins, sweet pepper-tofu  
béchamel, radish, tangerine vinaigrette

## Desserts

**Chocolate Mousse \$7 V, GF**  
orange-almond praline, mint gel

**Strawberry Buttermilk Ice Cream \$7 V**  
fennel tuille, basil chantilly

Substitutions will be politely declined; however,  
subtractions will always be obliged when possible.