

tim schaffer's cuisine



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# Tim Schaffer's Cuisine Wishes You a Happy Valentine's Day

## Appetizers



### **Farm Raised Rabbit Loin...12**

Pan seared with fresh herbs and plated over a bed of sautéed spinach and roasted red peppers enhanced with a Port wine reduction

### **Hudson Valley Foie Gras...14**

Dried cherry Kriek ale compote, white truffle crostini and a splash of raspberry sauce

## Main Courses



### **Farm Raised New Zealand Venison ...35**

Medallions of venison seared in a dried porcini mushroom crust accented by a black truffle infused demi-glace sided with goat cheese whipped potatoes

### **Western Buffalo Strip Steak...38**

Wrapped in wild boar bacon served with black peppercorn whipped potatoes enhanced with a white truffle and Cabernet wine reduction



### **Sea Food Trilogy...40**

Six Oz. Brazilian lobster tail, seared scallops and grilled jumbo shrimp sided sundried tomato and basil whipped potatoes finished with a three citrus beer blanc and an early spring vegetable medley

### **16oz All Natural Strip Loin Steak...38**

Broiled steak presented with caramelized oyster mushrooms, enhanced with a black truffle stout demi glace and side with roasted garlic whipped potatoes

*Chef Fredy Umanzor*

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Visit our web site at

[www.timschafersrestaurant.com](http://www.timschafersrestaurant.com)



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## Soup & Salad...

### Sweetheart Salad...12

Baby greens~grilled pineapple~mango~orange segments and candied pecans enrobed in a satiny champagne raspberry mint dressing

### Silky Shrimp Bisque...10

Laced with cognac and cream, stimulated by a sweet shrimp salsa

## Appetizers...

### Some like it Hot Calamari...12

Flash fried and entangled with sweet & hot cherry peppers, olives, capers, scallions, a splash of balsamic vinegar and extra virgin olive oil

### Lobster Ravioli...13

Light pillows of pasta filled with love, lobster and cheese enticed by a decadent Pale Ale cream sauce kissed with chive oil and a pinch of herbs

### “Aphrodisiac” Oyster Martini...15

Japanese seaweed salad~pickled ginger~wasabi crema spiked ponzu sauce

### Grilled Buffalo Sausage...13

Hugged by wild boar bacon married to a stewed lentil sauce and a splash of honey balsamic glaze

### Semi Boneless Quail...15

Marinated Vermont quail with fresh herbs and plated over a bed of sautéed spinach and roasted red peppers enhanced with garlic, Worcestershire sauce and aged balsamic reduction

### Hot Baked Brie in a Three Nut Crust...14

Tropical fruit nut brown ale chutney, cinnamon walnut raisin crostini with a splash of raspberry sauce

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## Main Courses

### Cupid's Red Wine Roasted chicken...28

Accented by a Pinot Noir reduction, roasted new potatoes along with a sautéed vegetable medley

### Songs of the Siren...35

Jumbo shrimp and sea scallops, little neck clams and mussels swimming in a clam broth married with vine ripened red tomatoes cuddled by fresh home made linguini

### Beef is for Lovers...38

Grilled tender medallions accentuated by a radiant Merlot reduction passionately plated with roasted garlic whipped potatoes and spinach sautéed

### Sensuous Salmon Fillet...31

Adorned by captivating Louisiana lump crab meat ~ mushroom and scallions stuffing paired with Himalayan basmati rice and sautéed vegetables

### Cherub Chop...33

Engorged with a smoked Gouda cheese, spinach and wild mushroom stuffing kissed by a roasted shallot Stout demi-glace and paired with maple Porter Ale whipped sweet potatoes

### Decadent Roasted Long Island Duck...35

Honey mustard Stout glaze enhanced with seasonal fruit sauces sided with goat cheese whipped potatoes and vegetable ensemble

Executive Chef Fredy Umanzor



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