

MULTI-COURSE VALENTINE'S DAY PRIX FIXE DINNER

first course

please select one

HOUSEMADE SEAFOOD RAVIOLI* +5

lobster, crab, shrimp, leeks, ricotta
mussel saffron cream sauce

TUNA POKE

shaved napa cabbage, garlic sesame oil citrus
dressing, fennel creme

LOBSTER BISQUE

creamy pernod scented bisque, fresh lobster garnish

MINI BEEF WELLINGTONS* +6

mushroom duxelles, foie gras, bordelaise sauce,
pickled smoked carrots

WEDGE SALAD

bacon, blue cheese crumbles, cherry tomatoes,
picked red onions, house ranch dressing

optional course**

interlude for two

choose one to share

HALF DOZEN RAW OYSTERS ON THE ½ SHELL* +15

paddlefish caviar, ginger mignonette

CHEF'S CHEESE & CHARCUTERIE PLATE* +18

talleggio, danish blue & 5 yr aged beemster gouda,
fennel salami, prosciutto, berry compote,
honeycomb, walnut raisin baguette

second course

please select one

BUTTERFLIED BRONZINO

saffron rice, baby bok choy & oyster mushrooms,
caper brown butter sauce mushroom demi-glace

LOCAL BEET & FAIRYTALE PUMPKIN CROSTATA

parmesan crust, goat cheese,
balsamic reduction drizzle

PAN-ROASTED BONE-IN PORK CHOP

roasted brussels sprouts, glazed carrots,
braising jus

DUCK LEG CONFIT

cranberry bean puree, brussels sprouts, smoked
carrots, spicy mixed greens with
sherry shallot dressing

VENISON OSSO BUCCO* +5

sweet potato puree, french green beans
roasted figs, mushroom port wine reduction

JUMBO PAN-SEARED SCALLOPS* +6

cauliflower puree, roasted fennel & broccolini,
crispy prosciutto, balsamic reduction

10 OZ PRIME NEW YORK STRIP STEAK* +12

potato fondant, creamed spinach

third course

please select one

PERSIAN LOVE CAKE

pomegranate, pistachio, mascarpone

STRAWBERRY & BASIL PANNA COTTA

crushed strawberry powdered sugar

CHOCOLATE TART

hazelnut & rosemary

MULTI-COURSE PRIX-FIXE VALENTINE'S DAY DINNER

Available Friday, February 14, 2025; starting at 5 p.m.

starting at **\$60**** per person

**Tax and gratuity not included *Price Upcharges to be added to the starting price.

All menu items are subject to change according to seasonality and availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Be responsible for your order, please inform your server if anyone in your party has a food allergy.

Gratuity will be added automatically to parties of 6 and larger. We are happy to split checks evenly between up to 4 cards.

