

VALENTINE'S DAY

PRIX FIXE MENU

starting at \$65 per person

APPETIZER

LOBSTER BISQUE

dill creme fraiche

BAY SCALLOP CEVICHE

on the half shell, topika roe

ENDIVE & RADICCHIO SALAD

roasted beets, fennel, blood orange
citrus vinaigrette, goat cheese crostini

SHORT RIB RAVIOLI

grainy mustard sherry cream sauce,
enoki mushrooms

PORCINI MUSHROOM SOUP

crispy leeks

POTATO GAUFRETTE

dill creme fraiche, topped
with caviar

ENTREE

PISTACHIO CRUSTED HALIBUT

rainbow swiss chard, oyster
mushroom, fingerling potatoes,
saffron fish fume

BLACK ANGUS BEEF TENDERLOIN +8

creamed spinach, potato gaufrette,
roasted baby carrots, demi glace

BRAISED BEEF SHORT RIB

horseradish mashed potatoes, glazed
carrots & brussels sprouts, braising
jus

HOUSEMADE SQUID INK PASTA

lobster, shrimp, sugar snap peas,
leeks, roasted red pepper cream
sauce

RACK OF LAMB +8

root vegetable gratin, broccolini,
rosemary, red wine mushroom sauce

STUFFED ANGEL HAIR SPAGHETTI SQUASH

black lentils, quinoa, leeks, kohlrabi,
topped with goat cheese & pomegranate
seeds

PAN ROASTED MARGRET DUCK BREAST

parsnip & sweet potato puree, bok choy,
sesame balsamic glaze, pomegranate seeds

DESSERT

FLOURLESS CHOCOLATE CAKE

berry coulis,
whipped cream

BLOOD ORANGE PANNE COTTA

BOURBON BANANA BREAD PUDDING

vanilla bean ice
cream