



VALENTINE'S DAY MENU

FEBRUARY 14, 2019

PRIX FIXE 4-COURSE DINNER

AMUSE BOUCHE

BLUEPOINT OYSTER

Smoked Whipped Cream | Applewood Bacon

FIRST COURSE

Choice of

LOBSTER & MOZZARELLA SALAD

Frisée | Fennel Cream | Raspberry Vinaigrette

RAINBOW BEET SALAD

Aged Goat Cheese Brûlée | Bourbon Vanilla Oil
Champagne Dressing

SECOND COURSE

Choice of

SEAFOOD CHOWDER

Housemade Croutons | Chives | Espelette Pepper

ARUGULA RISOTTO

Sautéed Oyster Mushrooms | Jambon de Bayonne

THIRD COURSE

Choice of

ROASTED LAMB LOIN

Herb-Crusted Lamb Loin | Melange of Vegetables |
Apricot - Piquillo Pepper Demi-Glace

SEARED CHILEAN SEABASS

Organic Quinoa | Heart of Palm | Pickled Watermelon Radish |
Soy Brown Butter Sauce

DESSERT

Choice of

HEAVEN ON EARTH

Vanilla Angel Food Cake | Braised Ginger Strawberries |
Pistachio Gelato | Chocolate Crumble

CHOCOLATE INFATUATION

Chocolate Terrine | Chocolate Devil's Food Cake |
Chocolate Mousse | Passion Fruit Gelée | Crème Anglaise aux
Framboise

\$95 PER PERSON

(Plus service charge & sales tax)

*Parties of 6 or more are subject to a 20% service charge and applicable taxes.

Book your table on OpenTable.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses.