

VALENTINE'S DAY MENU

TUESDAY, FEBRUARY 14TH | 5:00 PM - 9:00 PM
4 COURSE DINNER | \$128 PER PERSON

AMUSE BOUCHE

oyster, champagne, caviar & rabbit croquette, mostarda



APPETIZERS

Classic Beef Tartare

capers, cornichons, dijon mustard, yolk gel, ciabatta crostini

-or-

Lobster Salad

butter lettuce, avocado, torn croutons, buttermilk dressing,
pickled shallot

-or-

Agnolotti in Brodo

lemon-ricotta agnolotti, chicken & parmesan broth



MAINS

Sablefish

scallop, prawn, potato, clam veloute

-or-

Ballotine of Quail

polenta, swiss chard, rutabaga, quail jus

-or-

Filet Mignon

potato rosti, rapini, red wine demi

-or-

Gnocchi

fresh truffle, maitake mushroom, kale powder



DESSERTS

Strawberry Bavarois

vanilla sponge, bavarian cream, strawberry compote

-or-

Chocolate Torte

meringue cookies, chocolate ganache

