

VALENTINE'S DAY

\$75 plus tax & gratuity

GOAT CHEESE PROFITEROLE

honey, pistachio, citrus

ROASTED SQUASH SALAD

chicory, apples, smoked blue cheese, pecan vinaigrette

FORAGER & FARMER "BENEDICT"

Hen of the woods, taleggio fondue, prosciutto, soft egg, rustic bread

KING CRAB RAVIOLI

broccoli rabe, brown butter

ROASTED OYSTERS

citrus butter, ponzu, crispy ginger, chili oil

BRANZINO "VERACRUZ"

tomato, olives capers, broccoli rabe

FILET MIGNON

roasted baby carrots, hazelnuts, cumin, creamed kale

"ANGRY LOBSTER" PASTA BOLOGNESE

hand rolled cavatelli, chili flakes, basil

PASTURED HEN "GRAND MERE"

butternut squash risotto, pearl onions, mushrooms, truffle jus

STRAWBERRY "SHORTCAKE"

Milk chocolate whipped cream, French macaron

DARK CHOCOLATE MOUSSE TORTE

Chocolate genoise, ganache

VANILLA CREME BRULEE

Lemon madelines

CHEESECAKE POP TREE

Raspberry whipped cream

