



VALENTINE'S DAY DINNER \$75

tax, alcohol, & gratuity not included

Optional Add-Ons:

Oysters on the Half

½ Dozen \$16.00

Baker's Dozen \$32.00



Sommelier's Selection

Coursed Wine Pairing

\$25.00

STARTER

(Choose One)

Cauliflower Mascarpone Soup

shaved black truffle

or

Crab Avocado Toast

arugula / pickled radishes / fried capers / lemon tarragon vinaigrette

or

Lamb Croquettes

curry yogurt

ENTRÉE

(Choose One)

All Day Braised Short Rib

blue cheese polenta / butter-glazed baby carrots

or

Slow-Roasted Chicken

saffron cream / fennel potato puree / crispy fennel chips / sauteed mushrooms

or

Grilled Salmon

asparagus gremolata / basil couscous / toasted pine nuts

DESSERT

(Choose One)

Red Velvet Whoopie Pie

white chocolate sauce / buttercream filling

or

Raspberry Lemon Parfait

vanilla cake / raspberry sauce / lemon mint custard / almond crumble /
fried mint leaves

or

Dark Chocolate Heart Dome

cocoa nibs / strawberry mousse / dehydrated rose petals / chocolate sauce

*May contain raw or undercooked ingredients.

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