

FEB



14th

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VALENTINE'S DAY

DINNER MENU

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Love is in the air. Celebrate with
a romantic four-course tasting menu.

FIRST COURSE

RAW OYSTER

apple mignonette, olive oil pearls

SECOND COURSE - CHOICE OF ONE

WINTER CONSOMMÉ

SMOKED HALLOUMI

shakshouka, olive, pine nut

BRUSSELS SPROUTS SALAD

shaved fennel, kumquat, radish, radicchio, shiso

SEARED RARE AHI TUNA

fennel pollen, smoked shoyu, pickled fennel

BEETS

blue cheese, carrot, mushrooms

ENTRÉE - CHOICE OF ONE

HALF-CURED SCOTTISH SALMON

meyer lemon, cultured cream, roe, asparagus, lemon zest

PRIME STRIP STEAK

bone marrow, blue butter, roast fingerling, red beet

SEARED MAGRET DUCK BREAST

purple sweets, pomegranate, kalette

GAME HEN

watercress, wood ear mushrooms, stoneground grits

KABOCHA SQUASH

marcona almonds, ruby grapefruit, greens, fennel

DESSERT - CHOICE OF ONE

goat cheesecake | shortcakes | funnel cake

\$75 per person