

VALENTINE'S DAY
TUESDAY, FEBRUARY 14 2023

AMUSE

Egg Caviar

kaluga caviar, roasted shallot crème fraiche

APPETIZER

CHOICE OF

Wild Kampachi Crudo

young turnip, fingerlime, dashi citrus vinaigrette

Fresh Truffle Linguini

wild mushroom duxel, shaved perigore truffles, truffle nage

Maine Lobster Ravioli

*poached asparagus, heirloom tomato,
sancerre lobster reduction*

MAIN

CHOICE OF

Pan Roasted Atlantic Black Bass

*tarragon herb gnocchi, morel mushrooms, market peas,
preserved meyer lemon brown butter sauce*

Stuffed Petit Poulet

*basmati rice, black truffle & leeks, braised savoy cabbage,
truffle madeira jus*

Herb Roasted Filet of Beef

*creamy polenta, roasted blueberries, black walnut apricot
tapenade, sauce natural*

DESSERT

*Caramel creme fraiche halsey, chocolate raspberry truffle,
strawberry macaroon, red velvet cake, passion fruit jelly*

\$120 PER PERSON