

# Valentines Day

SATURDAY, FEBRUARY 14<sup>TH</sup> 2026  
\$155 PER PERSON

## AMUSE

osetra caviar, smoked salmon, creme fraiche, crispy potato

## STARTERS

CHOICE OF THE FOLLOWING

Italian Pulled Burrata  
roasted grapes, wild arugula, prosciutto,  
rosa sherry vinaigrette

Wild Tai Snapper Carpaccio  
pickled pear, sweet onion, cilantro white  
soy chili emulsion

Maine Diver Sea Scallop  
braised savoy, lobster reduction, meyer lemon,  
petite croutons, herb salad

## MIDDLE COURSE

CHOICE OF THE FOLLOWING

Housemade Spinach Lasagna  
eggplant, goat cheese, oven dried tomato, heirloom marinara

Linguini & Clams  
white wine thyme roasted garlic

## MAINS

CHOICE OF THE FOLLOWING

Pan Roasted John Dory  
tarragon & sorrel gnocchi, morel mushrooms, meyer lemon nage

Jidori Chicken Paillard  
cucumber greek yogurt tzatziki, petite salad of blood orange,  
fennel, green olives

Herb Roasted Rack of Lamb  
quenelle of eggplant caponata, yellowfin potato samosa, port  
wine reduction

Poached Asparagus Risotto  
parmesan foam, shaved black truffle

## DESSERT

CHOICE OF THE FOLLOWING

Chocolate Ganache Tarte

Raspberry Mousse

price is exclusive of tax and 20% gratuity.  
we kindly ask for no modifications. Please notify staff of any food allergies