



Happy Valentine's Day 2017



APPETIZER

OYSTER TASTING

Rockefeller, Grilled, Vanilla Mignonette

WAGYU BEEF TARTARE

Warm Garlic Bagna Cauda, Root Vegetable Chips, Chives

DEILED EGG TRIO

Caviar, Smoked Salmon, Extra Virgin Olive Oil



FIRST COURSE

JERUSALEM ARTICHOKE SOUP

Chives, Crispy Smoked Oyster

ENDIVE AND WATERCRESS SALAD

Haricots Verts, Green Apples,
Cranberries, Roquefort Walnut Dressing

BLOOD ORANGE SALAD

Arugula, Mango, Mint, Pomegranate,
Goat Cheese, Honey Vanilla Vinaigrette



ENTRÉE



BASIL GOAT CHEESE GNOCCHI

Beet Greens, Caramelized Onion, Roasted Almonds, Tomato Fennel Sauce

ROSEMARY BRINED MARY'S CHICKEN

Parmesan Polenta, Asparagus, Smoked Chorizo Fennel Sauce

SEARED RARE TUNA

PhÓ Noodles, Spicy Baby Bok choy, Sweet Shiitake, Giger Carrot Broth

BEEF TENDERLOIN

Potato Purée, Sautéed Spinach,
Portobello, Pomegranate Rose Petal Sauce

ADD BROILED LOBSTER TAIL (12 - 14 oz) \$33



DESSERT

STRAWBERRY AND CHAMPAGNE MACARON

Fresh Strawberries, White Chocolate Mousse, Champagne Gelee

CHOCOLATE HEARTS

Chocolate Mousse, Chocolate Cake, White Chocolate Dust, Chocolate Gelato

ADULTS \$95 | WINE PAIRING \$65 | CHILDREN 12 AND UNDER \$55

tax and gratuity not included

Menu subject to change due to ingredient availability