



VALENTINE'S DAY MENU

(69.95 Per Person)

To Start

(Choice of)

ROASTED BEET SALAD *red beets, gold beets, candy cane beets, candied pistachio, pistachio cream*

CLAMS CASINO ROYALE *top neck clams, pancetta, herb bread crumbs, parmesan*

CHICKEN AND PORCINI MOUSSE *black truffle, mousse, goji berry preserve, brioche, pickles*

MAINS

(Choice of)

LOBSTER THERMIDOR *1/2 lobster, breadcrumbs, parmesan, white asparagus, poached eggs, hollandaise*

VEAL OSSO BUCCO *braised veal shank, saffron rice, sweet corn, rosemary*

PAN ROASTED HALIBUT *sea urchin emulsion, romanesco cauliflower, purple brussel sprouts*

MAGRET DUCK BREAST *salsify puree, tri color carrots, mandarinquats preserve*

SURF AND TURF (for two) *16 ounces coffee rubbed ribeye steak, brazilian lobster tail, herb mashed potato, brussel sprouts, bordelaise sauce, drawn butter*

For DESSERT

(Choice of)

CRÈME BRULEE *vanilla egg custard, chocolate tart, red currant*

PUMPKIN CHEESECAKE *cinnamon whipped cream, strawberries*

Served with Complimentary Glass of Champagne