

VALENTINES' DAY  
SATURDAY, FEBRUARY 13<sup>TH</sup> & SUNDAY, FEBRUARY 14<sup>TH</sup>



OYSTER  
CHILLED. EAST COAST SELECTION. CLASSIC COCKTAIL SAUCE  
2.5/EACH

CRAB 10  
AVOCADO. HEART OF PALM.  
CRISP LOTUS ROOT.  
PASSIONFRUIT BEURRE BLANC.

MUSHROOM 7  
TART  
PORTOBELLA. GOAT CHEESE.

BEEF 9  
CARPACCIO  
ROMAINE HEART. BLISTERED TOMATO.  
BRIOCHE CROUTON.  
PARMIGIANO REGGIANO-AIOLI.

SALMON 8  
SMOKED & FRESH IN SPRING ROLL WRAP  
CUCUMBER. SALMON ROE. CRÈME FRAICHE.

SAUSAGE 11  
CHEF'S TASTING  
VENISON. JUNIPER-LINGONBERRY JAM.  
ITALIAN-SPICE. TOMATO-BASIL COMPOTE.  
CHICKEN. FENNEL-MARMALADE.



TOMATO 5  
BISQUE  
TOMATO OIL DRIZZLE

OAK 6  
RED & GREEN LEAF LETTUCE. BLUE CHEESE VINAIGRETTE.  
ORANGE. CURRANT.  
CANDIED RED ONION. SPICED PECAN.

APPLE & BEET 7  
ROASTED APPLE & BEET.  
APPLE CHIPS. BRIE.  
GREENS IN HONEY VINAIGRETTE.



ENTRÉE

SALMON 22  
WARM PROVENCAL POTATO SALAD. MYER LEMON.  
PISTOU BROTH.

VEAL 34  
LONG BONE CHOP  
MASCARPONE POLENTA. BROCCOLINI.  
APRICOT AGRO-DOLCE.

LAMB 23  
ROASTED LEG  
POTATO ROSTI. RATATOUILLE.  
TOMATO-BALSAMIC.

BEEF 32  
EIGHT OUNCE TENDERLOIN  
GRATIN DAUPHINOISE. MUSHROOM. BABY CABBAGE LEAVES.  
RED WINE-NATURAL JUS.

DUCK 25  
SEARED BREAST. CONFIT RISOTTO.  
ARUGULA. PIGNOLI.  
CHERRY COMPOTE.

COD 26  
RICOTTA GNOCCHI. ASPARAGUS TIPS.  
BLOOD ORANGE BEURRE BLANC.



ANGEL & DEVIL 9  
CAKES

GRAND MARNIER GLAZE. FUDGE FROSTING.  
ORANGE. RASPBERRY.

LIME 6

KEY LIME PIE  
HOUSE-MADE GRAHAM CRACKER. MERINGUE.

PROFITEROLE 7

ALMOND ICE CREAM.  
CARMELIZED BANANA.

POT DE CREME 6

VANILLA BEAN  
CHOCOLATE COVERED STRAWBERRY. ALMOND TUILLE.

CARAMEL 7

CHOCOLATE TART CRUST. CHOCOLATE GLAZE.  
HAZELNUT BRITTLE.