

VALENTINE'S DAY

FEBRUARY 14, 2023

DINNER 5 - 9 PM



FIRST COURSE

CRISPY CAVIAR POTATO

ossetra caviar | tomato jam | creme fraiche | chive

SECOND COURSE

choice of

LOBSTER RAVIOLI

lobster consomme | scallion | chili crunch

- or -

HEARTS SALAD

parmesan cream | charred artichoke heart | pickled hearts of palm

- or -

DUNGENESS CRAB BISQUE

spiced creme fraiche | chive oil | old bay crostini

THIRD COURSE

choice of

AMERICAN WAGYU FILET

achiote & cocoa rubbed filet | sweet potato gratin | charred spring onion | compound butter

- or -

ALASKAN HALIBUT

fish fume | baby fennel | confit tomato | baby leek | heirloom potato

- or -

MAPLE LEAF FARMS DUCK BREAST

strawberry rubbed duck breast | salsify puree | cherry jus

- or -

HOMEMADE CAVATELLI PASTA

pea | cured egg yolk | roquette

DESSERT

choice of

RASPBERRY GANACHE BROWNIE

hibiscus | chambord consomme

- or -

MANGO PASSIONFRUIT CHEESECAKE

coconut | graham crumble | basil meringue

\$175** per person

Pricing excludes additional alcohol, tax & service charge. 20% gratuity will be added to parties of 8 or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*