



VALENTINE'S DAY
2018

First Course

Lobster Arancini

parmesan foam, tarragon oil, saffron aioli

Seared Scallops

pepperade, pickled beech mushrooms, almond vinaigrette, lotus chips

Duck Confit Frisée Salad

roasted dates, pistachio, maple whipped ricotta, champagne vinaigrette

Tuna Tartare

ginger miso broth, cucumber, heirloom tomato, sesame, sourdough crisp

Pork Belly

ricotta gnocchi, roasted tomatoes, porcini emulsion

Entrée

Filet Mignon

roasted garlic mashed yukons, charred asparagus, beech mushrooms,
truffled merlot demi glace

Maine Lobster Tails

crispy potato cake, braised endive, brown butter emulsion, chive oil

Veal Cheeks

mustard roasted fingerlings, applewood smoked bacon & spinach, crispy shallots,
peppercorn demi glace

King Salmon Fillet

lobster risotto, roasted fennel, saffron emulsion,

Duck Breast

duck fat sweet potatoes, roasted oyster mushrooms, long beans,
cider reduction

Dessert

Flourless Chocolate Torte

strawberry ganache, strawberry ice cream

Red Wine Cheesecake

poached pears, caramel

Amarena Cherry Torte

champagne crème anglaise, brandied cherries

Raspberry Crème Brûlée

limoncello spring roll

Spiced Apple Rice Pudding Dumplings

cinnamon pistachio ice cream

\$58 per person plus tax and 20% gratuity