

Valentine's Day Dinner

\$65

First Course

Roasted Beets & Feta

Meredith Farms Whipped Feta Cheese | Frisee | White Balsamic Vinaigrette |
Toasted Almonds | Cara Cara

Celery Root Bisque

Crispy Sunchoke | Parsley Gremolata

Second Course

Grilled Octopus

Piquillo Pepper Pesto | Sea Island Red Peas | Chorizo | Pickled Pearl Onion

Spaghetti & Mushrooms

House Pasta | Shitake & Beech Mushroom | Garlic | Lardo | Aged Parmesan | Pine
Nuts

Third Course

Dry-Aged New York Strip

Black Garlic Gnocchi | English Peas | Shallot | Bearnaise

Scallops & Risotto

Champagne and Black Truffle Risotto | Soy-Chicken Broth | Red Wine Jus |
Cauliflower Puree | Sorrel

Lamb Chop

Goat Cheese and Rosemary Polenta | Lentil and Wild Mushroom Ragu | Lamb Jus

Desserts

Dark Chocolate Mousse

Glazed Raspberries | Shaved Chocolate | Raspberry Puree | Toasted Coconut

Strawberry Shortcake

Cream Cheese Pound Cake | Strawberry Balsamic Syrup | Sour Cream Chantilly |
Lemon Zest

*Does not include tax or gratuity

Chef de Cuisine
Daniel Vershon

Executive Chef
Justin Hunt

Executive Sous Chef
Samantha Burmood



Restaurant General Manager
Dimitri Hatgidimitiou