

Valentine's Day

79. PER PERSON

First Course

CHOICE OF

LITTLE GEM CAESAR

garlic parmesan bread crumbs,
24 month parmigiano VG

FRENCH ONION FONDUE

caramelized onion, gruyère,
grilled sourdough

TUNA TARTARE*

avocado, tomato, shallot, yuzu,
lavash crisp

ADD

HALF DOZEN OYSTERS 24.

Second Course

CHOICE OF

ROASTED HALF CHICKEN

mashed potato, garlic confit, chicken jus

STEAK FRITES

5oz flat iron, garlic aioli, crispy frites

ROASTED FAROE ISLAND SALMON

caper brown butter, brioche croutons, parsley, lemon

Dessert

CHOICE OF

BRÛLÉED FRENCH TOAST

vanilla custard, chantilly cream

DARK CHOCOLATE TART

salted caramel, hazelnut crumble,
whipped crème fraîche

An 18% gratuity will be included for parties of 6 or more in your final bill. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

Beverage Pairing

35. PER PERSON

First Course

CHOICE OF

LE PETIT SPRITZ

blood orange liqueur, strawberry,
lemon, bitters, brut

BOLD FASHIONED

old forester, vanilla bourbon demerara, bitters

Second Course

CHOICE OF

**RAPHAEL MIDOIR, SAUVIGNON
BLANC, TOURAINE, FR 2022**

**BIELER, "LA JASSINE",
COTES DU RHONE,
VALREAS, FR 2021**

Dessert

CHOICE OF

MINI ESPRESSO MARTINI

**JC CALVET, CREMANT,
BORDEAUX, FR**