



Valentine's Day

TASTING MENU | 150

Appetizer

CHOICE OF

THE BETSY SUSHI ROLL*

tuna, hamachi, salmon, spicy rock shrimp
avocado, ponzu

BLUEFIN TUNA SASHIMI ROSE PETAL-STRAWBERRY*

black radish, jardin de fleurs

IMPERIAL CRAB CAKE*

roasted pepper emulsion, local greens, purple radish

POACHED MAINE LOBSTER SALAD*

herb caper aioli, heart of palm, avocado, grapefruit
cucumber, dill

A5 JAPANESE WAGYU SANDO*

kaluga caviar, kewpie, tonkatsu sauce

ROASTED HONEY NUTS, GREEN LENTILS & RUSSIAN KALE SALAD

black vinegar & ginger dressing, shallots, cornichons

Entrée

CHOICE OF

BRICK HERITAGE AMISH CHICKEN SPICY CHERRY PEPPERS

fingering potatoes, broccoli rabe, tarragon

PISTACHIO CRUSTED LAMB LOIN*

rosemary polenta, asparagus

MISO BLACK COD

toasted hazelnuts & edamame puree

ROASTED 8OZ FILET MIGNON SEARED HUDSON FOIE GRAS*

sweet potato gratin, spinach
cognac 7 peppercorn sauce

WILD MUSHROOM AGNOLOTTI

chanterelle & beech mushrooms, madeira
crispy sage, pecorino

Dessert

CHOICE OF

MY FIRST LOVE

rose water mouse, crème de berries, vanilla sable

THE BLACK ROSE

chocolate caramel diplomat cream
pistachio crema, flourless cake

A 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS

* Consuming raw or undercooked meats, eggs or fish may increase your risk of foodborne illness especially if you have certain medical conditions there is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.