

1776 VALENTINE'S DAY

PRIX-FIXE 4 COURSE \$95

AMUSE

Beet and Goat Cheese Puff Pastry

STARTER

Bacon +\$17
– 2 pc, maple glazed –

East Coast Oysters +\$24
– dozen naked - apple cucumber mignonette –

FIRST COURSE

Red Snapper and Tuna
Crudo
– cantaloupe, calabrian chili,
pistachio –

Mafaldine Pasta
– red wine braised octopus,
calabrian chili, queen olives,
bread crumbs –

Beef Carpaccio
– shaved pecorino, cracked black
pepper, capers, crispy shallots –

Crab Cake
– jumbo lump crab, amarillo aioli,
mango and citrus salsa –

Endive Salad
– honey whipped goat cheese,
almonds, pomegranate, beets,
tangerines, lemon and thyme
vinaigrette –

MAIN COURSE

Red Snapper
– red pepper velouté, crispy
polenta, shaved apple & fennel
salad –

Black Truffle Chicken
– risotto, pancetta, spinach,
chanterlles, rosemary jus –
+ \$16 extra black truffle
shavings +

1776 Tomahawk for
Two +\$55
– choice of two sides –

Seared Scallops
– celery root puree, winter
orange, pea shoots, prosciutto,
butter roasted almonds –

Fire Roasted Cauliflower
– whipped goat cheese, pine
nuts, chili oil –

6 oz Filet Mignon
– yukon whipped puree, haricot
verts, enoki mushrooms,
shoestring potatoes –
+ add 6oz lobster tail \$22 +

ADDITIONAL SIDES +10

Mac & Cheese
– gruyere, cheddar, breadcrumbs –
Truffled Marble Potatoes
Creamed spinach

Brussel Sprouts with bacon
Onion Soup Mashed Potatoes
General Tso's Broccoli & Cauliflower

DESSERT

Flourless Chocolate Cake
– Strawberries, fudge cake bites,
vanilla bean ice cream in edible
chocolate bowl –

Red Velvet Cheesecake
Trifle
– Whipped cheesecake mousse,
cake crumble, cherries and
whipped cream –

Matcha Raspberry Bar
– Matcha sponge, raspberry
compote, yuzu cream –

20% GRATUITY WILL BE ADDED TO THE FINAL BILL