

Valentine's Day

PRIX FIXE DINNER 65

Oyster Rockefeller

East or West Coast Oysters topped with Creamed Mustard Greens & Leeks and finished with Rosemary Thyme Focaccia Breadcrumbs.

Steak Tartare*

Quail Egg Yolk, Dijon & Honeybell Balsamic, Fried Caper, Red Pearl Onion, Chive, Tartine de Baguette.

Mushroom Salad

Roasted Portobello with Garlic, Smoked Salt, Pierre Poivre & Balsamic Vinegar, Cremini Mushroom, Baby Kale, Ricotta Salata, Pine Nuts, Tarragon Vinaigrette.

Fettuccine Provençale

Tomato Mascarpone Sauce with Sautéed Garlic, Fennel, Zucchini & Cherry Tomato, and Eggplant Purée.

Arancia Roasted Halibut

Blood Orange Picatta, Sautéed Puntarelle Greens & Medjool Date and Parmesan Farro Risotto.

Braised Veal Osso Bucco

Saffron Risotto with Parmesan & Mascarpone, Citrus Gremolata, and a Tomato Garlic Sauce with Fennel.

Prime Filet Mignon

Yukon Gold Potato Gratin with Grana Padano, Garlic & Rosemary, White Asparagus, Organic Mushroom Sauce with Shallot & Truffle Butter.

Caramelized Pumpkin & Chestnut Risotto

Pumpkin & Chestnut Purée, Diced Butternut Squash, Grated Chestnut, Pumpkin Seed.

Dessert Tasting

White Chocolate Mousse, Honey Spice Bread S'more with Housemade Chocolate Bar & Marshmallow, Citrus Gelée.

**Eating raw or undercooked fish, shellfish, eggs, meat, cheese or unpasteurized cheese increases the risk of foodborne illness.*