

Valentine's Day

PRIX FIXE DINNER 75 | WINE PAIRING 35

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.

Pour Deux

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FIG & OLIVE Salad

Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallion, Walnut.

Chateaubriand (16 oz)

Grass Fed Beef, Herbes de Provence, Choice of Two Sides, Olive Oil Béarnaise.

OR

Whole Branzino (2 lb)

Served Tableside with Lemon, Fresh Herbs, Choice of Two Sides.

Dessert Tasting

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

WINE PAIRING

Sauvignon Blanc – Decoy by Duckhorn, Sonoma County, CA 2017.

OR

Pinot Noir – Jean-Claude Boisset "Les Ursulines", Burgundy, FR 2016.

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