



Valentines Day

AMUSE

Oyster Caviar with Vodka Tarragon Mignonette

Duxelles Stuffed Mushroom with Truffle (v)

FIRST COURSE

Celery Root Bisque
gastrique glazed chestnuts, celery root crumble
option of lobster terrine or mushroom terrine (v)

SECOND COURSE

Bucatini
house made bacon, leeks, bechamel

Torchio
mushroom bolognese (v)

THIRD COURSE

Dry Aged Strip Steak
charred baby bok choy, robuchon potatoes, bordelaise

Grilled Sea Bass
braised salsify, saffron risotto, saffron foam

Sweet Potato "Steak"
braised red cabbage, toasted quinoa, savory chestnut puree (v)

DESSERT

Chocolate Mousse
strawberry compote, candied hazelnut, nutella tuile

Cheese Plate
apple butter, honey comb, whole grain mustard, multi grain bread

Rum Cake
coconut caramel, cranberries, vanilla "ice cream" (v)

20% service fee added to parties of 6 or more
executive chef. Ryan DePersio @Chef_RD | chef de cuisine. Grady Kaighn @gradygrams

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness*