

IRVINGTON

Valentine's Day

PRIX-FIXE 65

First Course

ROASTED ANJOU PEAR SALAD

arugula, walnuts, goat cheese, white balsamic

YELLOWTAIL TARTARE

persimmon, calabrian chile, purple shiso

SEARED SCALLOPS

beets, sesame, orange

Second Course

WILD STRIPED BASS

sunchokes, carrot romesco

BURRATA RAVIOLI

foraged mushroom, black truffle butter

GRASSFED FILET MIGNON

roasted cauliflower, gremolata

Dessert

CHOCOLATE TERRINE

sea salt, crème fraîche ice cream

ROSEWATER PANNA COTTA

pistachio, citrus