

Valentine's Day 2019

3 Course Prix Fixe

First Course

Choose One

Butternut Squash and Blue Crab Risotto, Brussels Sprouts, Crispy Sage
Tuna Tartare, American Caviar, Avocado, Chives, Hazelnut Oil
Spinach Agnolotti, Roasted Broccoli, Pine Nut and Goat Cheese Sauce
Charred Octopus, Chorizo Vinaigrette, Cured Lemon, Mezza Arugula

Entrée

Choose One

Toasted Rye Berries, Italian Kale, Winter Root Vegetables, Pesto Broth
Braised Lobster, Leeks, Fennel Pollen Linguini, Tarragon Cream
Alaskan Black Cod, Beech Mushrooms, Sesame Roasted Carrots, Black Garlic Ginger Sauce
Niman Ranch Filet Mignon, Smoked Mushrooms, Glazed Red Pearl Onions

Dessert

Choose One

'Almond Joy'

Flourless Dark Chocolate Cake, Coconut-Cacao Nib Croquant, Almond Fluff

Baked Alaska

Strawberry-Banana Semifreddo, Bananas Foster Marmalade, Nilla Wafers, Dulce de Leche, Meringue

Buttermilk Panna Cotta

Blackberry Gelee, Lemon Thyme Crumble, Blood Orange Sorbet, Pizzelle

\$80 Per Person

Tax and Gratuity Additional