

Valentine's Day

129. PER PERSON

FIRST COURSE

choice of

TUNA CRUDO*

osetra caviar, tomato,
shallot, yuzu

TRUFFLE BRIE TART

caramelized onion, honey,
fresh black truffle

SECOND COURSE

choice of

ZUCCHINI FRITTERS

creamy feta, mint,
red pepper pistou **VG**

LITTLE GEM SALAD

green goddess, dill,
lemon, radish **GF**

THIRD COURSE

choice of

TRUFFLE GNOCCHI

oyster mushroom, parmesan
fonduta, shaved black truffle **VG**

HAND-CUT FILET*

7oz

ROASTED FAROE ISLAND SALMON*

caper brown butter, brioche
croutons, parsley, lemon

substitutions

PRIME NY STRIP*

14oz 30.

LAMB CHOPS

confit garlic tapenade, lamb jus, rosemary 35.

CAVIAR NEST PASTA

15g | 55 • 30g | 75 • 50g | 95

ACCOMPANIMENTS 15. EA

GRILLED GREEN BEANS

miso crème fraîche, smoked
almonds, honey, garlic oil

VG GF

COAL ROASTED BRUSSELS SPROUTS

creamy garlic vinaigrette,
anchovy, lemon

GF VG

WHIPPED POTATOES

cultured butter,
chives

VG GF

DESSERT

choice of

BRÛLÉED FRENCH TOAST

vanilla custard,
chantilly cream

DARK CHOCOLATE TART

salted caramel, hazelnut crumble,
whipped crème fraîche

VG - vegetarian

GF - gluten free

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

* Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.

An 18% service charge will be added to all parties of 6 guests and more. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.



LA SERRE

Beverage Pairing

49. PER PERSON

FIRST COURSE

choice of

JC CALVET, CREMANT, BORDEAUX, FR

GOLD FASHIONED

brown-butter washed old forester, lillet rouge, allspice

SECOND COURSE

choice of

JADIX, PICPOUL, LANGUEDOC, FR 2022

**CHATEAU MONT REDON, COTES DU RHONE,
RHONE, FR 2022**

THIRD COURSE

choice of

**VAL DE ROIS, COTES DU RHONE,
RHONE, FR 2022**

**CHATEAU LOUDENNE, BORDEAUX,
MEDOC, FR 2016**

DESSERT

choice of

MINI ESPRESSO MARTINI

LAVENDER LIMONCELLO