

# 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.*



# *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**