Yellow Fin Tuna Crudo

Valentine's Day Tasting Menu

citrus, toasted sesame dressing, crispy quinoa

or

Seared Hudson Valley Foie Gras

red wine poached pears, hazelnut, toasted brioche

Black River Royal Caviar

crispy potato rösti, duck egg-yolk, crème fraiche

or

Maine Lobster Lasagna

saffron puree, baby spinach, riesling foam

Brown Butter Poached Sturgeon

parsley mousseline, sauerkraut, speck

or

Prime Beef Filet Mignon

périgord black truffles, celery root, smoked pommes pont neuf

Hibiscus “Semifreddo”

candied pistachio, blood orange, champagne sabayon

or

Passionfruit Chocolate Profiterole

passionfruit caramel, jivara milk chocolate ice cream

four course menu $125

optional wine pairing $60