



# SAINT VALENTINE'S DINNER

Friday & Saturday February 13th & 14th 2026



## Happy Valentines Day!

### For All:

Boston Bibb Salad/Champagne Vinaigrette

### To Begin Choice of:

Simon's Truffled Robiola 'Foccacia' w/ Quince

Wild & Wonderful Fresh Florida Shrimp & Stone Crabs Warmed in Steaming Hot Soupe de Poissons  
Marseillaise Rouille & Shredded Gruyere

#1 Tuna Tartar, Seaweed Salad & Ripe Avocado w/ Spicy Pepita Seed Brittle of Ancho Chilies

Beef Sirloin Carpaccio w/ Osetra Caviar on White Asparagus Panna Cotta

Calamari Fritto w/Shishito Peppers..Pepperoncini & Spicy Lemon Aioli

Lydia's Impossibly Delicate Crab Cake.. Colman's Mustard Sauce,  
Demitasse of Holland Leek & Curly Parsley Soup

Sweetheart Pumpkin Ravioli with Tito's Vodka Sauce, Bacon Foam & Saffron Threads

### And Then Choice of :

Black Cod, Crimson Fried Shallots.. Nori Butter, Our Own Tater Tots w/ Miso Mayo

Scampo Duck Breast, Red Onion Risotto.. Foie Gras, 'French Kisses' & Glittery Gold Gilded Truffle Vinaigrette

Winter Frost FLATIRON Steak.. Sutana Roasted Cauliflower w/ Chili Crisp Aioli Pot of Robuchon Mashed Potatoes

Seared Diver Scallops.. Candied Spaghetti Squash Strands & Meaty Porcetto Ribs.. Black Garlic Miso Glaze

Our Charcoaled Pomegranate Colorado Lamb Chops.. Pinkest Potato Gnocchi Stew with Purple Garlic & Chervil Hachis

Drunk Lobster with Lemon & Chili Spiked, Hand Torn Biang Biang Noodles 20 dollar supplement

### To End Sweetly:

Crème Fraiche Sugared Brioche Tart.. Winter Fruits

Upside Down Pineapple Cake with Mai Tai Jus, Chestnut Crema

Chocolate Cremeux, My Favorite w/ Hot Banana Beignets

Four Courses: 120.00



\* Please inform your server of any food allergies before placing your order.  
\* These items are cooked to order or may be served undercooked. Consuming raw or undercooked shellfish, seafood, poultry, eggs or meat may increase the risk of foodborne illness.