
VALENTINE'S DAY
PRIX FIXE

FIRST COURSE — CHOICE OF

LOBSTER BISQUE

potato, leek, cognac, tarragon

VENISON TARTARE

egg, black pepper aioli, currant and cornichon relish, grilled crostini

GREENS SALAD

goat cheese panna cotta, pickled shallot, citrus, pistachio, fine herb cream dressing

SECOND COURSE — CHOICE OF

SEARED SCALLOP

celery root, tomato, arugula, olive, pine nut, aged balsamic

DUCK POT PIE

mushroom, squash, duck consommé, savory herb

CHATEAUBRIAND FOR TWO

broccoli rabe, duchess potato, béarnaise, bordelaise

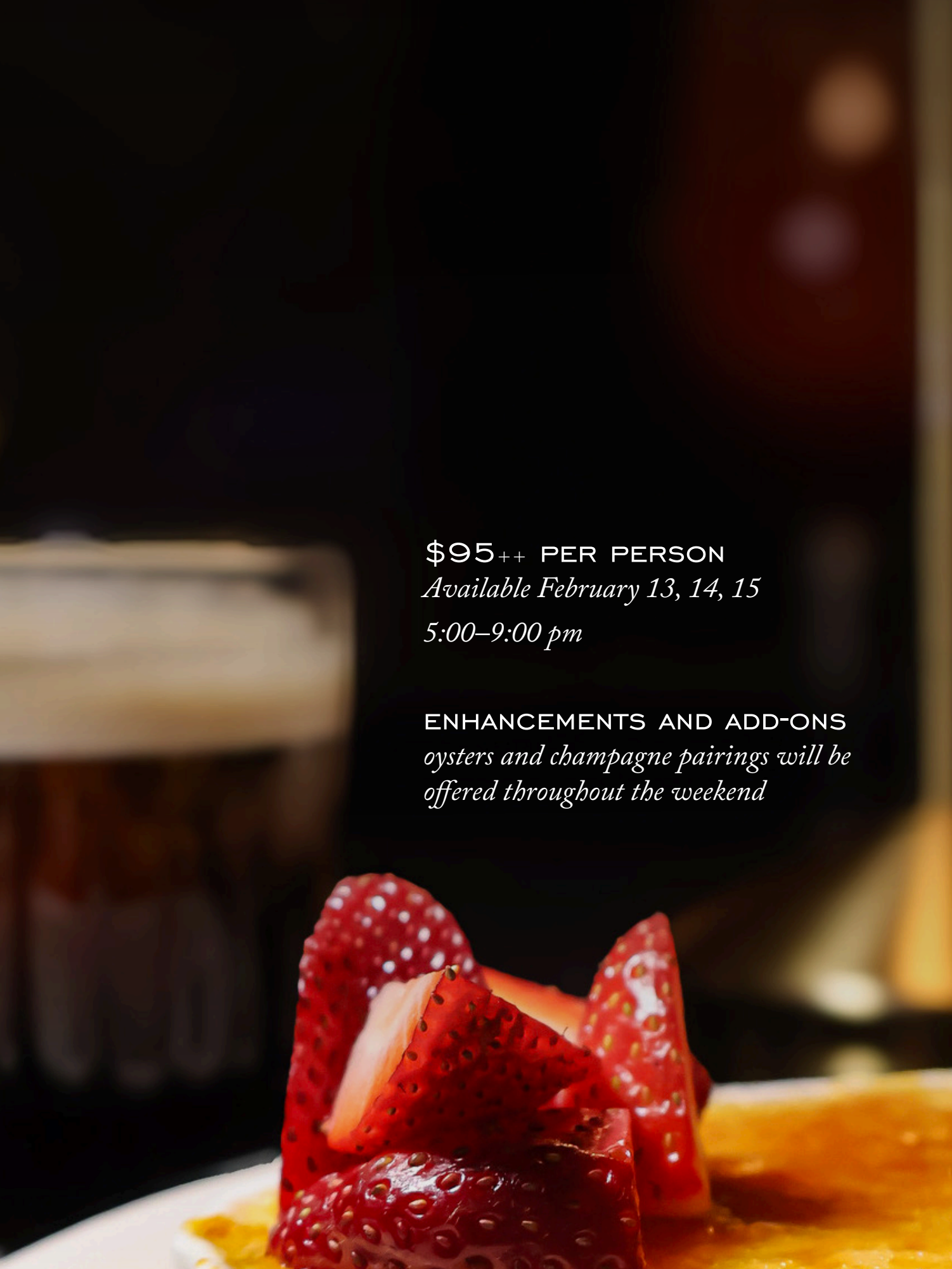
THIRD COURSE — CHOICE OF

WHITE CHOCOLATE LEMON BOMBE

almond cake, marcona almond

STRAWBERRY "CHEESECAKE"

strawberry chantilly, graham crumble



$95++ PER PERSON

Available February 13, 14, 15

5:00–9:00 pm

ENHANCEMENTS AND ADD-ONS

oysters and champagne pairings will be offered throughout the weekend