VALENTINE'S DAY
PRIX FIXE DINNER MENU

FIRST COURSE

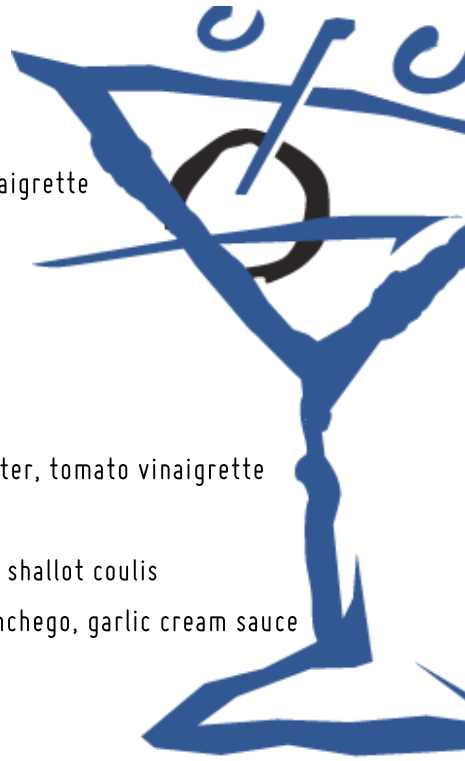
CRISPY CRAB DUMPLING charred onion purée, blistered shishito, saffron oil

CONFIT DUCK LEG OSSO BUCO wild mushroom ragu, pickled kumquat

PAN SEARED SCALLOPS citrus salad, basil coulis

ARUGULA FENNEL SALAD roasted grapes, pecorino, candied hazelnut, white wine vinaigrette

SHRIMP BISQUE shrimp & andouille croquette



SECOND COURSE

FILET MIGNON yukon mashed, asparagus, bone marrow demi-glace, crispy onion

SOUTH AFRICAN LOBSTER TAIL pecorino garlic risotto, melted leek, black garlic butter, tomato vinaigrette

KING SALMON edamame, crab, bacon braised greens, lemongrass yuzu beurre blanc

ROASTED PORK LOIN brussels sprouts, potato, mushroom, caramelized onion, roasted shallot coulis

PAN SEARED STRIPLOIN orecchiette, charred tomato, broccolini, spinach, shaved manchego, garlic cream sauce

THIRD COURSE

BLACK & WHITE CHOCOLATE TORTE peanut butter ice cream, candied peanut pieces, marshmallow sauce

RED VELVET CHEESECAKE roasted strawberries, vanilla rum sauce, chocolate chip cookie crumble

RASPBERRY TART raspberry curd, lemon pastry cream, pistachio crumble

*$68 per person plus tax and 20% gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.