



VALENTINE'S DAY

»→ TO BEGIN... ←«

Oysters on the ½ Shell 18
raw or rockefeller

Tortellini en Brodo 11
braised veal tortellini, parmesan

Frisee Salad 15
crispy pork belly, croutons, poached egg, warm mustard
vinaigrette, pickled shallots

Charred Avocado & Ember Roasted Beet Salad 15

Sautéed Foie Gras 19
wild mushroom ragu, soft polenta

»→ THE MAIN... ←«

Pan Roasted Sea Scallops 32
vanilla parsnip puree, roasted cauliflower, blood orange & fennel
salad

Truffle & Duck Confit Stuffed Chicken Ballontine 28
celery root & potato puree, wild mushroom ragu

Fresh Pasta with Truffles 28
butter & parmesan
— add half lobster \$15 / add whole lobster \$30

Grilled Petite Filet 29
roasted sunchokes & brussel sprouts, smoked pepper sauce

Grilled Porterhouse for Two 95
smoked bone marrow, potato gratin with caramelized onion & brie,
grilled baby kale

»→ THE FINALE... ←«

Mocha Semi Fredo 12

Buttermilk Panna Cotta 10
winter citrus, honey

Menu Subject to Change at Chef's Discretion