



## Valentine's Day 2022

### AMUSE

#### East Coast Oyster

*smoked cocktail sauce, horseradish, chive \**

### APPETIZER

#### Tuna Tataki

*soba noodles, seaweed, ponzu, pickled fresno, sesame*

#### Fig & Burrata

*sweet pickled radicchio, honey, thyme \**

#### Beef Carpaccio

*truffle aioli, beet, pecorino, microgreens \**

### SOUP/SALAD

#### Beet Soup

*corned beef, creme fraiche, dill \**

#### Blood Orange Salad

*mizuna, red onion, olives, feta \**

### INTERMEZZO

### ENTREE

#### Beef Tenderloin

*grits, pearl onion, gochujang butter, scallion \**

#### Halibut

*red cabbage, parsnip puree, beet vinaigrette, mustard \**

#### Mushroom Ravioli

*triple cream fondue, tomato brown butter, leeks, chive*

### DESSERT

#### Chocolate Decadence Cake

*nutella, chocolate ice cream, hazelnuts \**

#### Butterscotch Crème Brûlée

*caramel corn, cocoa nibs \**

#### Chèvre Cheesecake

*cranberry compote, whipped cream, walnut crumble*

\* Gluten Free

Executive Chef Jeff Strom