



Valentine's Day 2024

AMUSE

East Coast Oyster

*smoked cocktail sauce, horseradish **

APPETIZER

Tuna Tataki

*sticky rice, cucumber, ponzu, pickled fresno, radish, sesame **

Fig & Burrata

*pickled radicchio, walnuts, thyme, pomegranate **

Beef Carpaccio

*truffle aioli, beet, pecorino, cured yolk, microgreens **

SOUP/SALAD

Beet Soup

*corned beef, fresh horseradish, creme fraiche, corned beef spice, dill **

Blood Orange Salad

*shaved fennel, pistachio, yogurt, mizuna, saffron honey **

INTERMEZZO

ENTREE

Beef Tenderloin

*red potatoes, roasted carrots, chili butter, chimichurri **

Salmon

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

Mushroom Ravioli

tomato brown butter, spinach, triple cream fondue, crispy shallots

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