



VALENTINE'S WEEKEND

MENU SUBJECT TO CHANGE AS WE CONTINUE TO SOURCE THE FINEST INGREDIENTS.

Italian Wedding Soup

Escarole, Pecorino, Israeli Couscous, Polpettine di Carne

Sweet & Spicy Pork Belly Tostadas GF

Whipped Avocado, Pickled Red Onion, Cilantro, Queso Fresco, Lime Crema

Koginut Squash Raviolo

Poached Lobster, Shiitakes, Truffle Butter, Braised Leeks, Ricotta Salata
12 dollar supplement

Spinach Pasta "Lasagna"

Spinach Pasta, Sweet Sausage Bolognese, Béchamel, Fresh Mozzarella

Caramelized Shallot Tarte Tatin 🌿

Chive Crème Fraîche, Herb Salad

Shaved Fennel & Strawberry Salad 🌿 GF

Mandarin Oranges, Stracciatella, Marcona Almonds

Braised Lamb Ragù

Potato Gnocchi, Roasted Eggplant, Fresh Mint, Burrata

Our Signature Sixteen Ounce Bone In Filet

Crispy Polenta "Fries", Charred Broccolini, Au Poivre Sauce
45 dollar supplement

Pan Roasted Chilean Sea Bass GF

Grilled Long Stem Artichokes, Caramelized Fennel, Chick Peas, Saffron Tomato Broth, Green Olive Tapenade
Vegetarian Version Available 🌿

Honey & Szechwan Peppercorn Glazed Duck Breast GF

Fondant Potatoes, Braised Swiss Chard, Lightly Pickled Raspberries

Grilled Berkshire Pork Chop GF

Plum Sauce, Chinese Mustard, Spiced Baby Bok Choy, Roasted Fingerling Sweet Potatoes

Caramelized Root Vegetables 🌿 GF

Truffle Risotto, Porcini Essence, Crispy Sage

Tiramisu

Lady Fingers, Espresso, Mascarpone, Valrhona Chocolate

Valrhona Chocolate Three Ways

Chocolate & Salted Caramel Tartlet
Spiced Hot Chocolate with Toasted Marshmallow
Lava Cake with Pistachio Ice Cream

Apple Tarte Tatin For Two

Malted Vanilla Ice Cream, Crème Fraîche

Three Course Prix Fixe

125 Per Person

Plus tax, gratuity & supplements

🌿 | Vegetarian GF | Gluten Free

Many of our dishes can be made Gluten Free & Vegetarian

Executive Chef Richard Diemer

