

VALENTINE'S DAY DINNER 2018

APPETIZER

CARAMELIZED CELERY ROOT SALAD / CRISPY SAGE / KING TRUMPET MUSHROOMS / LOLO ROSSO / CHARRED BLOOD ORANGE / "CAMPARI" VINAIGRETTE 16

SPINACH - ENDIVE SALAD / HOUSEMADE GRAVLAX / SOFT BOILED EGG / IKURA / FROMAGE BLANC - GRAINY MUSTARD DRESSING 19

BROILED MAINE LOBSTER TAIL / WARM CAULIFLOWER COUS COUS / CRÈME FRAICHE / CERIGNOLA OLIVES / CAPER / AGRUMATO OIL 21

MAIN

HAY BAKED PINTADE FERMÈRE / FARRO / CHORIZO / CHICKEN CRACKLING 34

PAN ROASTED ORA KING SALMON / VADOUVAN MARINADE / COCONUT –GINGER BASMATI RICE / SPICY TOASTED ALMONDS 37

PRIME 16OZ BONE-IN FILET / CHARRED CIPOLLINI ONIONS / BONE MARROW CROQUETTE / "DIANE SAUCE" 69

DESSERT

KNAUSBERRY FARM STRAWBERRY PANNACOTTA / MEYER LEMON SABLE / LAYER MERINGUE 12

VALRHONA MILK CHOCOLATE TART / WHITE CHOCOLATE CREMEUX / MINI RASPBERRY MACARON 13

SPECIALTY COCKTAILS - \$12

SPICY LATIN LOVER / *RUM, MINT, CUCUMBER, JALAPEÑO, LEMON JUICE*

LOVE POTION #10 / *RASPBERRY, COINTREAU, PROSECCO*

PRIX FIXE MENU

THREE COURSES \$85

SELECT ONE APPETIZER, MAIN COURSE, AND DESSERT FROM ABOVE CHOICES.

NO SUBSTITUTIONS PLEASE, SUPPLEMENTAL CHARGES MAY APPLY.

