

VALENTINE'S DAY

APPETIZER

RED ENDIVE / *Lolla Rosa Salad / Roasted Local Beets / Drunken Goat Cheese / Blood Orange Vinaigrette / 17*

SMOKED CAULIFLOWER "STEAK" / *Toasted Marcona Almonds / Tahini Vinaigrette / 17*

JACKMAN RANCH WAGYU BEEF NIGIRI / *Grated Wasabi / White Soy Ponzu / 21*

MAIN

OLIVE OIL POACHED TURBOT / *Roasted Parsnip / Royal Red Shrimp Broth / Herbs de Provence Oil / 45*

PAN ROASTED LONG ISLAND DUCK BREAST / *Braised Swiss Chard / Blackberry Gastrique / 48*

PRIME 16OZ BONE-IN FILET / *Black Garlic / Parmesan - Panko Herb Crust / 65*

SIDES

ROASTED SWANK FARMS HEIRLOOM CARROTS / *Honey Cumin Glaze / Pomegranate Seeds / 12*

CONFIT GARLIC POMMES PUREE / *Crème Fraiche / Chives / Chicken Jus / 12*

DESSERT

KNAUSS BERRY FARM STRAWBERRY MOUSSE / *Coconut Snow / White Chocolate Crackle / 13*

FLOURLESS CHOCOLATE FONDANT CAKE / *Salted Caramel Cremeux / Candied Hazelnuts / Bourbon Cream / 13*

PRIX FIXE MENU

THREE COURSES / *Select one appetizer, main course, side dish, and dessert / 85*
No substitutions please, supplemental charges may apply.

CHIEF CULINARY PARTNER, LAURENT TOURONDEL
EXECUTIVE CHEF, DANIEL GANEM
CHEF DE CUISINE, JOSE CASTILLO

A 20% service charge will be added to all checks

