



Happy Valentine's Day!

\$95 per person

FIRST COURSE

choice of

WAGYU BEEF TARTARE

quail egg, cornichons, mustard, shaved pecorino, panzanella crackers

SALT AND PEPPER SPICED SHRIMP

jalapeño, garlic, cilantro, piquillo pepper hummus

FARMERS MARKET BABY GREENS

satsuma tangerines, shaved fennel, candied walnuts, miso citrus dressing



SECOND COURSE

choice of

PRIME PETITE FILET MIGNON

field mushrooms, mashed potato, watercress, sherry gastrique

FAROE ISLANDS SALMON

potato cream, beets, wilted spinach, pea shoots

MAINE LOBSTER

carrot ginger puree, baby bok choy, miso beurre blanc

WILD MUSHROOM RISOTTO

butternut squash, pecorino, truffle essence



THIRD COURSE

INCLUDES CHAMPAGNE TOAST

HEART-SHAPED CHOCOLATE MOUSSE CAKE

citrus confit, raspberries, crema di limoncello