

Happy Valentine's Day 2019

amuse

egg custard, smoked salmon caviar, potato crisp

choice of:

house Mangalitsa prosciutto

McClendon's asparagus, Medjool dates, arugula, aged balsamic

pickled shrimp

local citrus, baby greens, truffle-buttermilk dressing

chestnut agnolotti

chestnuts, truffle butter, Perigord truffles

lobster bisque

tangerine, chorizo crumble, crème fraiche

choice of:

Snake River Farms Wagyu beef striploin

duck fat potatoes, balsamic onions, roasted cauliflower, parsley emulsion, truffle jus

Atlantic halibut

purple barley, Bob's asparagus, shiitake mushrooms, blood orange foam

La Belle Farms duck breast

crisp duck confit, parsnip soubise, sweet & sour cabbage, duck jus

braised pork shank

"farrato", butternut squash puree, arugula pesto, raisin-pinenut gremolata

enhancements

Perigord Black Truffle 18

Sautéed Foie Gras 18

Tristan Lobster Tail 36

choice of:

blood orange olive oil cake

Blood orange curd, white chocolate cremeux, blood orange

dark chocolate cake

milk chocolate mousse, strawberry macaron, strawberry crumb

\$85 per person/tax & gratuity not included

executive chef – Jeremy Pacheco

chef de cuisine – Dwain Kalup

sous chefs – Phil Palombi & Chris Gillespie