

Valentine's Day 2017

4 Course Prix Fixe

First Course

Winter Vegetable Tart, Herb Ricotta, Caper Tarragon Vinaigrette
Beef Carpaccio, Walnut Aged Gouda Vinaigrette, Micro Arugula

Second Course

Black Truffle Gnocchi, Braised Lobster, Lobster Sauce
Bay Scallop Risotto, Brussel Sprouts, Bacon, Brown Butter

Third Course

Beef Tenderloin, Parsnip Puree, Braised Cipollini, Dijon Bordelaise
Alaskan Black Cod, Beech Mushrooms, Grilled Gem Lettuce, Black Garlic Ginger Sauce

Dessert

Chocolate Ganache, Honeycomb, Marcona Almond, Dried Cherry Compote
Pistachio Panna Cotta, Caramelized Phyllo, Raspberry, Rose Jelly

\$95 per person

Tax and Gratuity Additional