

VALENTINE'S DAY PRIX FIXE MENU

Friday February 14th, 2025

\$135 per person

CHEF'S TASTE

A gift from the Chef to start your meal

____First Course_____

BEEF TARTAR*

mustard seed caviar, cured egg yolk, wood fired baguette

___SECOND COURSE____

GNOCCHI & LEEK SOUP

potato gnocchi, applewood bacon, smoked cream

STRAWBERRY BURRATA SALAD

mixed greens, lemon vinaigrette, marcona almonds, balsamic glaze

_FOURTH COURSE____

choice of

8oz. BEEF TENDERLOIN*

truffled potatoes, roasted cippolini onion, bone marrow chimichurri Oscar Style add \$25 lump blue crab, asparagus, hollandaise

OVEN ROASTED GAME HEN

ancient grains, braised carrot, chicken jus

TAJIMA WAGYU SHORT RIB

parsnip puree, charred broccolini, braising jus

PAN SEARED RED SNAPPER

saffron risotto, confit heirloom tomato, piquillo pepper coulis

MUSHROOM LASAGNA

mushroom bolognaise, porcini bechamel, herbed ricotta, roasted mushroom

____FIFTH COURSE_____

choice of

WHITE CHOCOLATE CHEESECAKE

bourbon cherries, caramelized white chocolate, whipped white chocolate ganache

Rose Pound Cake

roasted strawberries, whipped chantilly, sugared pistachio

*Consuming raw or under cooked meat & eggs may increase your risk of food borne illness. Menu items availability and pricing are subject to change with out notice.