



Valentine's Day Menu

AMUSE-BOUCHE

Kusshi Oyster* - Shaved horseradish, Asian pear mignonette

FIRST COURSE

Choice of:

Cocktail Rock Shrimp - Horseradish crema, tomato granita, lemon, Royal Ossetra Caviar

OR

Niman Ranch Lamb Lollipops – Mint and pea puree, ricotta gnudi, Fresno chili

OR

Hudson Valley Foie Gras – Chestnut donut, huckleberry coulis

ENTREE

Choice of:

10 oz Bone-In Filet Mignon* - Alaskan king crab, asparagus, fingerling potato, béarnaise

OR

U10 Scallop* - Forbidden rice, smoked corn puree, cape gooseberries

OR

Sunchoke Risotto - Hazelnut, crisp leek, Cyprus Hill Goat Cheese

DESSERT

Choice of:

Frozen Chocolate Mousse – Whiskey caramel

OR

White Chocolate Souffle – Chocolate, berries, cinnamon whipped cream

\$150 per couple

20% gratuity may be added to parties of six or more. No coupons or discounts may be applied to the Valentine's Day Menu.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy and milk. Please advise your server of any known food allergies.