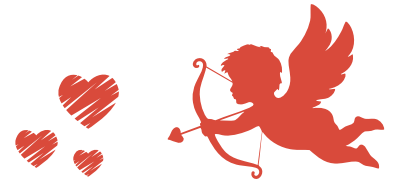




Valentine's Day



Three-Course Pre-Fixe Menu

\$95 per person (plus tax and gratuity)

First Course

Oysters on the Half Shell S | GF

champagne mignonette

Tableside Crab Bisque D | S

jumbo lump crab salad, caviar & chives on brioche crisp

Pear Cacio e Pepe D | N | V | GF

slow roasted bartlett pear with buttery vacherin cheese, toasted walnuts, artisan greens, pink peppercorns, warm pear vinaigrette & black garlic aioli

Rosemary Fig Pork belly P

fig confit, brioche crisp, balsamic pearls

Grilled Caesar Salad D

bottarga, lemon herb bread crumb, shaved pecorino & boquerones vinaigrette

Second Course

Chateaubriand for Two D | GF

(\$25 pp supplemental charge, pre-order required)

grilled asparagus, roasted baby potatoes, red wine demi glace, sauce bernaise

Roasted Duck Breast D | GF

coriander carrot purée, potato terrine, caramelized baby fennel & baby carrots, duck jus

Sweet & Sticky Short Rib D

goat cheese polenta, wilted spinach

Creole Style Prawns & Linguini D | S | P

andouille sausage, roasted tomatoes, parmesan, cajun garlic, butter sauce, chives

Butter Roasted Halibut D

sunchoke velouté, chanterelle mushrooms, asparagus, brown butter dusted apple

Seared Scallops D | S | GF

beluga lentils, carrots, romanesco broccoli, herb beurre blanc

Grilled Asparagus D | V | GF

fresh vegetable mosaic terrine, asparagus foam, black garlic aioli

Third Course

Molten Chocolate Cake D

vanilla bean gelato

Cinnamon Roll Waffle D

raspberry whip, strawberries, chocolate drizzle

Champagne Sorbet V | GF

Guest chooses one per course. No modifications or substitutions, please.

D Dairy | N Nuts | S Shellfish | P Pork | V Vegetarian | GF Gluten Free | GFO Gluten Free Option

