

VALENTINE'S DAY DINNER

Three Course Prix Fixe

\$125 Per Person

FIRST COURSE

choice of one

SCALLOP CRUDO

winter citrus, crème fraiche, radish

BABY BEETS

chicories, la tur cheese, puffed farro, yuzu vinaigrette

LOBSTER BISQUE

lemongrass, coconut milk, cilantro

SECOND COURSE

choice of one

DRY AGED STRIPLOIN OF BEEF

smoked potato puree, mushroom ragu, tuscan kale

BRANZINO

cauliflower, raisin mole, salsa verde

PICI PASTA

cacio e pepe, forest mushrooms, five year aged
parmigiano reggiano

DESSERT

GOAT CHEESE & PISTACHIO MOUSSE

cherries, root vegetable caramel ribbon

VELVET DARK CHOCOLATE FUDGE CAKE

raspberry & rose compote

