



Valentine's Day Menu

Reservation Only – \$79 Per Person

Course One

Seafood Platter For Two

Colossal Shrimp Cocktail, Fresh Oysters, White Fish Pâté, Spicy Cocktail Cognac Sauce, Champagne Mignonette, & LeRouge Crostini

Course Two - Choose One Option

Carpaccio of Scottish Salmon

Paddlefish Roe & Chive Butter Sauce, Salad of Fennel & Winter Raddish

Kale & Farro Salad

Bosc Pear, Toasted Pine Nut, Chèvre, Dried Cranberry, Champagne Apple Vinaigrette

Intermezzo - Refreshing Lemon Sorbet

Course Three - Choose One Option

Day Boat Diver Scallops

Puree of Roasted Cauliflower, Sultana Raisins, Sliced Almonds, Romesco Florets, 25-year Barrel Aged Balsamic Reduction

Vegetable Napoleon

Layered Seasonal Vegetables, Roasted with Pomodoro Sauce, Fresh Fried Mozzarella, Pesto Arugula Salad

Prime Beef Tournedos

Thyme & Rosemary Duck Fat Potatoes, Caviar Creamed Spinach, Finished with a Charred Cipollini Onion, & Red Wine Reduction

Course Four - Choose One Option

Classic French Opera Cake

Layers of Delicate Almond Sponge Cake, Rich Buttercream & Chocolate Ganache

Bourbon Bananas Foster Crème Brûlée

Caramelized Banana, Burnt Sugar, Vanilla, Bourbon & Rum Custard

Cinnamon Sugar Beignets

Raspberry & Chocolate-Hazelnut Sauces