

VALENTINE'S DAY

Amuse Trio

EAST COAST OYSTERS

CHAMPAGNE MIGNONETTE, CAVIAR

FOIE GRAS TART

STRAWBERRY-PORT MARMALADE

HWD BEEF TARTARE

CRISPY POTATO, TRUFFLE AIOLI

First Course

CRISPY POTATO PILLOWS

CRÈME FRAÎCHE, BONITO, CAVIAR, CHIVES

BLACK TRUFFLE CAESAR SALAD

BABY GEM, CRISPY PARMESAN, TORN CROUTON

BEEF DUMPLINGS

TRUFFLE GRAVY, PETITE MUSTARD



VALENTINE'S DAY

Second Course

8 OZ. FILET MIGNON

POTATO PURÉE, ROASTED CARROTS, BORDELAISE

ROASTED SCALLOPS

CORNBREAD PUDDING, CRISPY PORK BELLY, BUTTERNUT SQUASH, SMOKED GASTRIQUE

CHICKEN ROULADE

ROASTED FOIE GRAS, MUSHROOM FARCE, PEA PURÉE,
LEMON VERBENA, DARK CHICKEN JUS

32 OZ. BONE-IN CHATEAUBRIAND FOR TWO + \$40

POTATO PURÉE, ROASTED CARROTS, BORDELAISE

Third Course

PASSIONFRUIT PANNA COTTA

GUAVA PÂTE DE FRUITS, AVOCADO, CITRUS

S'MORES TART

GRAHAM CRUST, SMOKED CHOCOLATE GANACHE,
CHOCOLATE CRISPIES, MARSHMALLOW FLUFF

CHOCOLATE CAKE

GANACHE, SEA SALT

BAKED ALASKA FOR TWO +\$20

VANILLA SPONGE CAKE, STRAWBERRY ICE CREAM, MERINGUE, WARM CHOCOLATE SAUCE