

Valentine's Day Menu

Prix Fixe Menu \$60 | Dinner & Wine Pairing \$85
Tax and gratuity not included

First Course

ROASTED SWEET POTATO SOUP
toasted pumpkin seeds

SEASONAL GREENS
strawberry-ginger vinaigrette, almonds, bellavetano gold cheese

TUNA TARTARE
cucumber vinaigrette, piquillo pepper aioli, micro arugula, togarashi lavosh

FRIED CHEVRE
fig mostarda, frisee, lemon, extra virgin olive oil

Second Course

MANHATTAN STRIP STEAK & NEW CALEDONIA PRAWNS
yukon gold potatoes, garlic, paprika oil, salsa verde

SEARED DUCK BREAST
wild rice, celeriac, lacinato kale, guajillo pepper, orange

LINGUINI & CLAMS
pancetta, tomato concasse, littleneck clams, white wine, cream, grana padano

SPANAKOPITA
phyllo dough, spinach, tomato, pine nuts, feta, sauce romesco

Third Course

CHOCOLATE OLIVE OIL CAKE
chambord ice cream, crème anglaise, raspberries

CHAMPAGNE PANNA COTTA
craham cracker tuile, toasted oats, lemon curd

CHOCOLATE COVERED STRAWBERRIES
almond biscotti