



Valentine's Day Menu - 2020 -

\$100 / person

price does not include tax & gratuity
- select one option from each course -

Ricotta Gnudi Bolognese

zcrispy prosciutto

Fermented Mushroom Pierogi *v

ratatouille, fresh mozzarella

Octopus Taco

salsa verde, aji amarillo crema, spork garden kimchi

Seared Scallop

koji trumpet mushroom, black shallot, buckwheat crisp

Carrot Consomme *v

chard gnocchi, leeks

Iceberg Wedge

smoked roquefort, roasted tomato, pickled onion, 'nduja, chives, bacon, duck fat potato crouton, buttermilk dressing

Green Salad *v

crispy quinoa, spiced pecan, dried cherry, shallot vinegar, buttermilk ice cream

Tagliatelle *v

greasy grits miso, pumpkin cream, chestnut, sage, evoo crumbs

Dry Aged Prime Ribeye

lobster arancini, bordelaise, peach bearnaise, breadso haricot verts

Fried Snapper

salsa verde, parsnip two ways, cricket mayonnaise

Duo of Duck Breast & Confit

radish watercress salad, blue corn polenta, pepitas

supplement

+ add seared foie gras for \$25

+ add perigord truffles for \$25

Profiteroles *v

espresso ice cream, caramel sauce, toffee bark

Chocolate Hazelnut Torte *v

peanut butter parfait, ganache, cassis crème anglaise

Chef Christian Frangiadis
Sous Chef Rocco Caniglia
Gardener Jonathan Corey

General Manager Sean D. Enright
Chef De Partie Marilu Castro-Adames