

Valentine's Day Dinner Menu

Tuesday, February 14th, 2023

First

Choice of;

*beet salad, ricotta salata, crispy artichoke, fennel, citrus, saba
east coast oysters, blood orange, thai basil, pink peppercorn mignonette
bucatini, lump crab, pancetta, chilis, basil, pangrattato, sauce amatriciana
maine lobster salad, persimmon, green papaya, macadamia, coconut-herb pistou
grilled shrimp, black garlic congee, marinated mushrooms, shishito, seaweed
acquerello risotto, merguez sausage, roasted tomato, vadouvan, arugula
sweet potato bisque, duck confit, hazelnuts, za'atar, apple marmalade*

Second

Choice of;

*icelandic cod, pork belly, clams, escarole, chickpeas, herb picada
halibut, fingerling, artichoke, green olive, spring onion, lobster jus
scottish salmon, parmesan grits, gem lettuce, chanterelles, shellfish jus
griggstown chicken, sweet potato, tuscan kale, baby carrots, red wine-fig jam
veal tenderloin, beluga lentils, brussels leaves, almond, parmesan-herb crust
angus sirloin, pommes aligot, swiss chard, wild mushroom jus*

Desserts

Choice of;

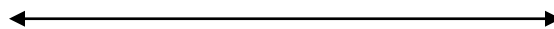
*strawberry yogurt mousse, angel food cake, yogurt crèmeux, strawberry frozen yogurt
chocolate & raspberry tiramisu, raspberry ganache, mascarpone mousse, chocolate ice cream
pistachio pomegranate tart, white chocolate chantilly, pomegranate crèmeux, pistachio gelato*

Tasting of Ice Creams or Sorbets

** Some menu items may be subject to change, based on availability **

20% gratuity will be added to the check

three courses; \$89 per person



Jason Ramos, Executive Chef

Katherine King, Pastry Chef

Gloria LaGrassa - Owner