

Valentine's Day Dinner Menu

Friday February 13th & Saturday February 14th, 2026

First

Choice of;

*East coast oysters, champagne mignonette, trout roe, citrus, cocktail sauce
Beet salad, Shropshire blue, pears, endive, walnut, sherry maple vinaigrette
Seared hamachi, nori, spicy cucumber, radish, scallion, peanut, miso vinaigrette
Cauliflower soup, smoked trout, brussels leaves, crème fraîche, hazelnut dukkah
Acquerello risotto, matsutake, baby artichoke, blue crab, bouillabaisse jus
Ricotta gnocchi, wild mushroom ragu, duck confit, sundried tomato, pecorino, black truffle
Dayboat scallops, baby carrots, parsnip, shitake, macadamia, passionfruit jus*

Second

Choice of;

*Halibut, artichoke fricassée, clams, fennel, sofrito, lobster & truffle bearnaise
Barramundi, cannellini beans, pancetta, mussels, escarole, roasted tomato pesto
Scottish salmon, kabocha squash, brussels leaves, apple, chorizo, marcona almond
Griggstown Chicken, roasted potatoes, lardons, broccoli rabe, vinegar peppers, taleggio
Domestic lamb loin, shoulder ragu, fregola, wild mushrooms, radicchio, pistachio, pomegranate
C.A.B Sirloin, aligot potato, hen of the woods, swiss chard, madeira jus*

Desserts

Choice of;

*Coconut bavarois, flourless chocolate cake, chocolate crémeaux, toasted coconut ice cream
Raspberry cheesecake, lemon mousse, raspberry gelee, cream cheese gelato
Vanilla caramel paris-brest, mascarpone diplomat cream, whipped caramel, vanilla-caramel ice cream
Tasting of ice creams or sorbets*

** menu items are subject to change, based on availability *
20% gratuity will be added to the check*

three courses; \$98 per person

