

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
Dayboat Scallops, baby carrots, parsnip, shitake, macadamia, passionfruit jus
Seared Hamachi, nori, spicy cucumber, radish, scallion, peanut, miso vinaigrette
Ricotta Gnocchi, wild mushroom ragu, duck confit, sundried tomato, pecorino, black truffle
Cauliflower Soup, smoked trout, brussels leaves, crème fraiche, hazelnut dukkah
Beet Salad, shropshire blue, pears, endive, walnut, sherry maple vinaigrette
Acquerello Risotto, matsutake, baby artichoke, blue crab, bouillabaisse jus*

Second

Choice of;

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

Desserts

Choice of;

*Raspberry Cheesecake, lemon mousse, raspberry gelee, cream cheese gelato
Coconut Bavarois, flourless chocolate cake, chocolate crèmeux, toasted coconut ice cream
Vanilla Caramel Paris-Brest, 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

