

VALENTINE'S DAY

*To Begin Your Experience;
An Oyster Shooter*

APPETIZERS

Winter Salad

*Frisee, Watermelon Radish, Roasted Squash, Exotic Mushrooms
Pomegranate Seeds, Avocado Green Goddess Dressing*

Borscht Soup

Yukon Cabbage, Red Beet Borscht, Dill Crème Fraiche

Parisienne Gnocchi

Duck Confit, Snow Pea Ginger Fig Glaze

Citrus Beet Cured Salmon

*Heirloom Frisee, Watermelon Radish, Pickled Yellow Beets,
Lime Dill Aioli*

ENTREES

Cedar Planked Ora King Salmon

*Beet Mashed. Charred Broccoli Rabe, Artichoke Salad,
Lemon Vinaigrette*

Day Boat Scallops

*English Peas, Shallots, Red Pepper, Corn, Exotic Mushrooms,
Succotash, Crispy Shallots, Brown Butter Sage Squash Puree*

Filet Mignon "Wellington"

Golden Fingerling Potatoes, Asparagus, Veal Demi Au Jus

VALENTINE'S DAY

Short Ribs & Lobster

*Port Braised Prime Short Ribs, Lobster Claw, Lobster Saffron Risotto,
Fresh Peas, Exotic Mushrooms*

DESSERTS

Golden Raspberry Panna Cotta Parfait

*Orange Scented Vanilla Panna Cotta, Raspberry Coulis,
Fresh Raspberries, Gold Leaf Dust*

"Valentufo"

*Coconut Ice Cream, Coconut Brittle, Toasted Coconut,
Raspberry Shell*

Molten Chocolate Lava Cake

Mixed Berries, Salted Carmel Ice Cream

Classic French Napoleon

Puff Pastry, Vanilla Pastry Cream

Priced Fixed

125

Host/Owner Joachim "Kim" Costagliola

Host/Manager Steven Borchers

Please Inform Your Server of Any Allergies or Dietary Restrictions.

Please Refrain from Cellular Phone Use in The Main Dining Room.

It Is Our Pleasure to Serve You.

Happy Valentine's Day!