

# Valentine's menu

\$75  
Per Person

## Starters

choice of:

### SHRIMP COCKTAIL +\$3

traditional horseradish cocktail sauce GF

### DAILY OYSTERS +\$2

served with mignonette cocktail sauce GF

### CRAB CAKE +\$2

crispy tarragon, jalapeno aioli, crispy kale, watermelon radish

### BURRATA BRUSCHETTA

buffalo milk mozzarella, roasted cherry tomatoes, basil, shallot, evoo, shaved parmesan

### THE WEDGE

local baby iceberg lettuce, carrots, cherry tomato, blue cheese dressing, crispy bacon GF

## Main

choice of:

### CENTER CUT NY (16OZ) +\$3

### FILET MIGNON (8OZ)

### SALMON

smoked, roasted over organic three-color cauliflower, raddish yogurt sauce GF

### ORGANIC JIDORI CHICKEN

organic three-color cauliflower, lemon citrus rosemary emulsion

### LOBSTER RAVIOLI

fennel leaf, orange zest, emulsified butter

## Dessert

choice of:

New York Cheesecake

Limoncello Sponge Cake

Heart-Shaped Chocolate Mousse

Champagne Toast  
(for 2 available at the end of the meal)

## Sides

BAKED BRUSSELS SPROUTS +\$10  
figs, herb goat cheese, pancetta GF

WILD FIELD MUSHROOMS GF +\$10

BEER BATTERED FRIES +\$10

GRILLED ASPARAGUS +\$10

LOBSTER TAIL +\$22

Party of 4 or more 18% gratitude added. No splitting, no substitution. 3.75% surcharge will be added to all Guest checks to help overcome increasing costs and to support recent increases in minimum wage and benefits to our dedicated team.