Joyeuse saint Valentin

Menu $125 per person; Pairings $100 per person
*Menu subject to change*

Amuse
Rosé Tart
Caviar, Fresh Rose Petals

Appetizer
Smoked Wagyu Beef Tartare
Rose Hip Egg Yolk Jam, Red Wine Vinegar Potato Crisps, Huckleberry, Fresh Shaved Truffles
Truffled Brie En Croute
Smoked Apple Mostarda, Spherified Aged Balsamic

Pasta
Lobster & Ricotta Raviolietta
Caviar Beurre Blanc, Chive Tuile
Red Wine Braised Short Rib Tagliatelle
Caramelized Onion Velouté, Crispy Egg Yolk, Shaved Asparagus

Fish
Seared Diver Scallop*
Rosewater Tuile, Caviar, Pearled Champagne, Lion’s Mane Mushroom, Parsley Hollandaise
Herb Crusted Salmon
Smoked Cherry Tomato & Hop Tart, Burnt Pearl Onion, Whipped Goat Cheese, Tomato Water Powder

Vegetarian Option

Meat
Koji Wagyu Steak*
Pickled Enoki Mushroom, Potato Mousseline, Truffle Soy Veal Demi Glace, Sesame Crusted Bok Choy
Seared Magret Duck Breast*
Crispy Duck Roulade, Cocoa Fermented Cherries, Chestnut Risotto, Red Wine Cherry Duck Demi Glace

Vegetarian Option

Dessert
Warm Chocolate Tart
Macadamia Brittle, Malted Vanilla Ice Cream
Red Wine Poached Pear Tart
Caramelized Figs, Orange & Pistachio Crumble, Duck Fat Caramel

Due to the volume of the evening, we politely decline any substitutions

Chef Proprietor Frank Bonanno,
Executive Chef Philip Costas, Sous Chef Kourtni Ketterman,
Chefs Maria Neves, Kalen Janifer, Alan Melder
Sommelier Tim Hershberger

*These items may be served raw or undercooked based on your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.