



Happy Valentines Day

\$85 3-COURSE DINNER



»»» Amuse
TBD «««

»»» Starters «««

- Langoustine Arancini** *beet emulsion, tarragon, lobster crema*
- Scallop Crudo** *blood orange, olive oil, aleppo, cilantro, green chili*
- Cucumber Caesar** *parmesan, smoked trout roe, lemon, asiago crisp*
- Warm Mushrooms** *seared local mushrooms, kale, lemon emulsion, truffle, pecan*
- Loukaniko Meatballs** *tzatziki, mint, olive oil, cucumber*
- Cream of Tomato & Kale Soup** *cheddar biscuit, chili oil*
- Clam Pizza** *alfredo, spinach, artichoke, red chili*

»»» Entrées «««

- Cocoa Braised Short Rib** *cognac carrots, red chard, chocolate beurre rouge*
- Beef Wellington** *country ham, duxelles, pastry, peruvian potato puree*
- Seared Halibut** *celery root parmesan, puttanesca*
- Portabella Au Poivre** *kohlrabi brandade, tarragon oil, gaufrette, herb salad*
- Cacio e Pepe con Caviale** *fresh black pepper, squid ink bucatini, grana padano, caviar*

»»» Dinner for Two (\$170) «««

- Champagne and Fried Chicken** *slaw, mac n cheese, mash (comes with bottle of champagne)*
- 25oz Porter House** *pickled shallot, crispy fingerlings, broccolini choron, cowboy butter*

»»» Desserts
TBD «««

- Chocolate Covered Strawberry** *strawberry mousse, white chocolate feuilletine, strawberry consume*
- Blood Orange Cheesecake** *brulee supremes, champagne whipped cream, graham crisps*
- Red Velvet Macaron** *ruby chocolate ganache, cherry compote, almond crunch*

»»» Cocktails
TBD «««