



Happy Valentine's Day!



to start

Caviar Oyster | lemon crème fraîche, kiwi, chervil, caviar | 9 each

Popover | roasted garlic honey butter, beef drippings | 4.5 each

first

Pear & Chicories Salad | bay blue cheese, fennel, candied walnuts, buttermilk poppyseed dressing

Beet Salad | pistachios, goat cheese, arugula, frisée, cara cara oranges

Duck French Onion Soup | confit duck, crouton, gruyère

Grilled Scallops | bacon, tare sauce, black truffle, shiitake, scallion

second

Miso-Marinated Cod | dashi, root vegetables, bok choy, fermented shoyu shiitake mushroom

Skirt Steak Frites | parmesan garlic fries, arugula salad, charred onion, salsa verde

Heart-Shaped Corzetti | butternut squash, mushrooms, truffle, pine nuts, burrata, chives

8oz Filet Mignon | garlic broccoli, potato fondant, mushroom demi | \$15 upcharge

third

Strawberry & Raspberry Cake | white chocolate, vanilla buttercream, fresh strawberries

Chocolate Hazelnut Mousse | hazelnut anglaise, chantilly cream, toasted hazelnuts

Raspberry Sorbet | Privateer rum, lychee coulis, toasted coconut (vegan)

Three Course Dinner | 75

beverage

Wine Pairings | sommelier-selected wine pairings | 32

Rosé Adventure | three pink selections throughout your meal | 32

Hibiscus Smash | vodka, hibiscus, lemon, mint | 15

Scarlet Kiss | cranberry, sage, gin, lime, soda | 15

Love Bird | rum, aperol, lime, pineapple, sugar | 15