

AMUSE

Peeky Toe Crab YUZU / WONTON CUP / TOBIKO

STARTERS

White Corn Grit Fritters

THOMASVILLE TOMME / SPICY JELLY

French Kiss Oysters (*half dozen*)

SALTINES / COCKTAIL SAUCE / CHAMPAGNE MIGNONETTE

Butternut Squash Soup

MAPLE CREMA / CANDIED PEPITAS

Maine Lobster Hushpuppies

CAVIAR CREMA / OLD BAY-LEMON BUTTER

Alaskan King Crab Salad

GREEN GODDESS DRESSING / MACHE / TOMATO CONFIT / CELERY / PRESERVED LEMON PURÉE / PINK PEPPERCORN

Roasted Baby Beets

BLOOD ORANGE SUPREME / ASIAN PEAR / HAZELNUT / GOAT CHEESE / TUCKER'S WATERCRESS / GINGER-ORANGE VINAIGRETTE

Seared Hudson Valley Foie Gras

MEDJOL DATE & LIME CHUTNEY / GRIDDLED BRIOCHE / SOUR CHERRY GASTRIQUE / PISTACHIO CRUMB

Wagyu Beef Carpaccio

CURED EGG YOLK / HORSERADISH AIOLI / CHICORY / OLIVE PISTOU

ENTRÉES

Chargrilled Center Cut Filet (*7 ounce*)

ROASTED GARLIC MASHED POTATOES / RED WINE JUS

Sweet Potato Ravioli

MUSHROOMS / SAGE / SOY BROWN BUTTER / CANDIED PEPITAS / GRANA PADANO

Butter Poached Maine Lobster (*1.5 pound • out of shell*)

CACIO E PEPE RISOTTO / PANCETTA CRISP / MICRO BASIL

San Marzano Braised Pork Shank

TRUFFLED POLENTA / PARMESAN BRAISED ESCAROLE / HOUSE RICOTTA / GREMOLATA

Pan Seared Halibut

ARTICHOKE CONFIT / BRAISED CHARRED RADICCHIO / PRESERVED LEMON & CALABRIAN CHILE BUTTER

Tamarind & Orange Glazed Maple Leaf Farms' Duck Breast

SPICED POTATO CAKE / CURRY BRAISED SWISS CHARD / MINT CHUTNEY

Pan Seared Maine Sea Scallops

RICOTTA GNOCCHI / ROASTED MUSHROOM RAGOUT / PORCINI CRÈME

Chargrilled Jumbo Prawns (*head-on*)

CONFIT POTATO / CHORIZO / SAFFRON BUTTER / SALSA VERDE / PICKLED PADRON PEPPER

SWEETS

Tres Leches BERRIES / CHANTILLY

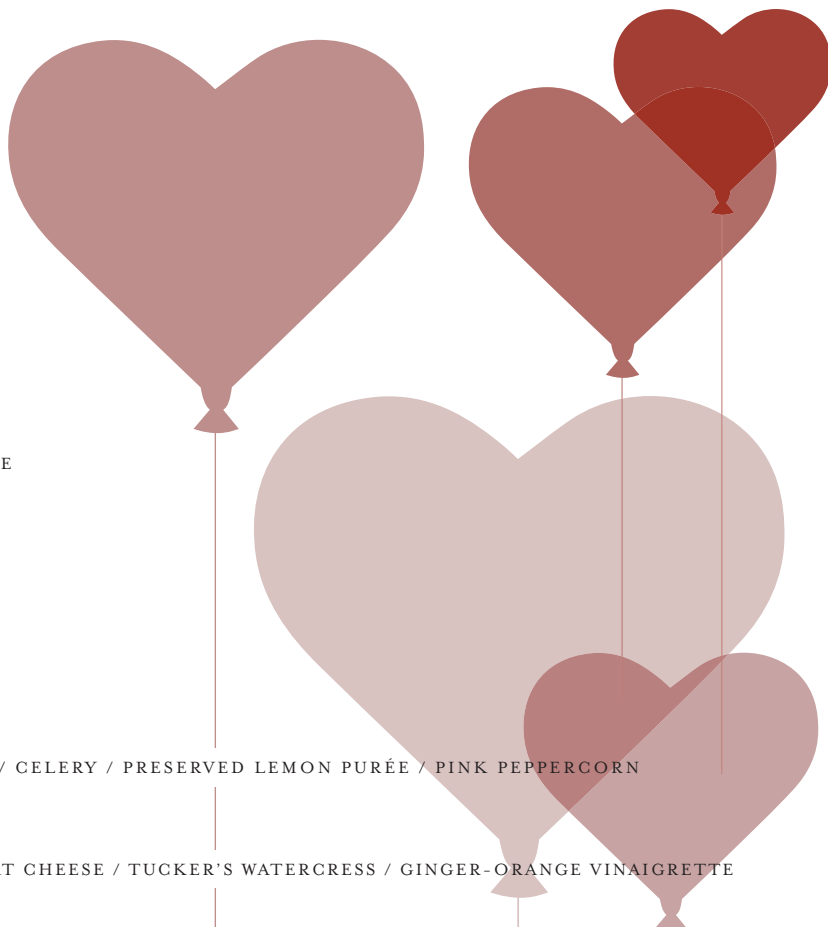
Apple Cheesecake CARAMEL / WALNUT STREUSEL

Chocolate Peanut Butter Parfait ROASTED BANANA ICE CREAM / PEANUT BRITTLE

Red Velvet Roulade CRÈME FRAÎCHE ICE CREAM / CHOCOLATE SAUCE

White Chocolate Crème Brûlée RASPBERRY / ORANGE SHORTBREAD

\$79 PER PERSON (PLUS TAX & GRATUITY)



Happy Valentines' Day

