



Valentine's Day

Amuse Bouche

buckwheat blini with oscietra caviar & crème fraîche

First Course

Red Radicchio & Arugula Salad
*pear, apple, dried cranberries, parmesan crisp,
house-made balsamic dressing*

or

White Bean, Kale, & Kielbasa Soup

Second Course

Grilled Lobster
celery root puree & black truffle

or

Duck Fat Poached Halibut
tricolored caramelized cauliflower & grapefruit emulsion

Third Course

Roasted Duck Breast
maple glazed sweet potato, braised kale, cran-sherry jus

or

Grilled Filet of Angus Beef
mashed potato, spinach, fried onions, béarnaise

Sweet Endings

assorted petit fours to share

\$90 per person

Prix Fixe Menu exclusively served on 2/14