

LOVE AT FIRST BITE

THREE COURSES WORTH FALLING FOR.

\$75pp (does not include tax & gratuity)

A TOAST TO LOVE

LUCIEN ALBRECHT BRUT ROSE

crémant d'alsace | alsace

\$13 glass | \$50 a bottle

FIRST COURSE

CAESAR SALAD* *gfo*

romaine hearts | romano | brown butter croutons | shaved parmesan | house-made dressing

TOMATO BISQUE *gfo/v*

brown butter breadcrumbs | basil oil

BAKED OYSTERS

roasted garlic bechamel | spinach | herbed parmesan gratin

AHI TUNA TARTARE* *gfo*

avocado purée | citrus vinaigrette | speck crumble | herb salad | scallion ash | crispy wontons

HERB WHIPPED GOAT CHEESE *gfo/v*

hot honey | crispy spiced chickpeas | crostini

SECOND COURSE

6oz FILET & HALF LOBSTER TAIL* *gf*

charred asparagus | roasted garlic mashed potatoes | bearnaise

PAN-SEARED SCALLOPS*

farro | garlic confit mashed potatoes | roasted carrots | brown butter | rosemary oil

CRUSTED HALIBUT

risotto | roasted carrots | blistered pearl onions | brown butter | scallion ash

BRINED PORK CHOP* *gf*

sautéed swiss chard | roasted garlic mashed potatoes | bourbon pork jus

MUSHROOM SUGO PAPPARDELLE *gfo/v*

seared mushrooms | marsala | berbere | crispy onions | goat cheese | fines herbes
make it gf +\$2

THIRD COURSE

FLOURLESS CHOCOLATE CAKE *gf/v*

wine poached cherries | crème anglaise

RASPBERRY CHEESECAKE *v*

raspberry coulis | fresh raspberries | chantilly cream | chocolate shavings

gf gluten free | *gfo* gluten free option | *v* vegetarian | *n* contains nuts

*this item may contain raw or undercooked animal derived foods. consuming undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.

VALENTINE'S