



# VALENTINE'S DAY MENU

3 COURSE DINNER \$65 PP

## FIRST COURSE

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### SUNCHOKE BISQUE

roasted chestnuts, salsa verde,  
caramelized shallots, duck confit

### EAST COAST OYSTERS

pickled apple, fresnos,  
pomegranate, smoked salt, olive oil

### SECKEL PEARS.

quinoa, black grapes, kabacha  
squash, frisee, guanciale

### BEETS, BURRATA

blood orange, arugula, smoked  
hazelnuts, white balsamic

## SECOND COURSE

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### BRAISED BEEF

bone marrow oreganata, brussel  
sprouts, whipped potatoes

### "MIXED LAMB" CHARRED CHOPS

sausage, and belly,  
babaganoush, oven dried  
tomato, meyer lemon

### SEARED SCALLOPS

creamed bloomsdale spinach,  
fingerlings, smoked bacon,  
horseradish

### ROASTED BLACK BASS

fennel, saffron, artichoke, lobster  
broth

## DESSERT

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### CHOCOLATE CAKE

spiced whipped cream, brandied cherries,  
strawberries