

VALENTINE MENU

SATURDAY, FEBRUARY 14TH

first

LUMP CRAB SALAD

ARTICHOKE HEART, CITRUS VINAIGRETTE, CRISPY CAPERS

second

TRUFFLE GNUDI

SHAVED BLACK TRUFFLES, HEN OF THE WOODS MUSHROOM,
PARMESAN CREAM, FENNEL

*main
choice of*

OSSO BUCCO

WILD MUSHROOM RISOTTO, DEMI GLACE, GREMOLATA

or

LOBSTER TAGLIATELLE

MEYER LEMON CREAM, SAFFRON BUTTER,
SUN DRIED TOMATO, GARLIC, TARRAGON

dessert

MILLIONAIRE TART

DARK CHOCOLATE, CARAMEL, GOLD-PLATED HEARTS,
WHIPPED CRÈME FRAÎCHE

DINNER \$119 PER PERSON

RESERVATIONS REQUIRED.

MENU AND ITEM AVAILABILITY SUBJECT TO CHANGE WITHOUT NOTICE
NO SUBSTITUTIONS OR MODIFICATIONS PLEASE