

VALENTINE'S DINNER

PRIX FIXE \$135 / \$190 WITH WINE PAIRING

AMUSE BOUCHE

FIRST COURSE

MADAGASCAR GAMBAS *avocado, piquillo, coconut*

or

LOBSTER BISQUE *knuckles, tarragon, aged sherry*

or

AUSTRALIAN WAGYU CARPACCIO *arugula, pomegranate, grilled bread*

or

MARKET GREENS *blueberry, strawberry, pine nut, yogurt*

SECOND COURSE

TRUFFLE RISOTTO

perigord truffles, port reduction, garlic chip

THIRD COURSE

MAPLE LEAF DUCK DUO

roasted brussels sprouts, currants, five-spice

or

MOYER FILET

asparagus, smoked potato, au poivre

or

WILD SALMON

heirloom carrot, ginger, harissa

or

PAPPARDELLE PASTA

wild mushroom, basil, parmesan

FOURTH COURSE

CHOCOLATE BROWNIE

*ganache, roasted cherry, almond
ramos pinto, 10 year-aged tawny port, nv*

or

APPLE CRISP

*salted caramel, white chocolate,
vanilla cream*

chef de cuisine

DOMINIQUE SHELTON

manager

MATT NATHANSON