

Valentine's Day

FRIDAY, FEBRUARY 14
5PM - 12AM

PRIX-FIXE
95 PP.

AMUSE-BOUCHE

ALASKAN KING CRAB* +10
la ratte fingerling, golden osetra crema, red ribbon sorrel

FIRST COURSE *choice of*

ICED MERMAID COVE OYSTERS*
grapefruit-campari mignonette, crudités, green goddess

HEN OF THE WOODS & RICOTTA TORTOLONI
buttered leeks, truffled mushroom broth

GRILLED DAY BOAT SCALLOPS*
meyer lemon aioli, mache, pumpnickel

PEEKYTOE CRAB CAKE
celery root slaw, spicy tomato-cayenne emulsion

TOGARASHI SPICED HIRAMASA TARTARE*
heirloom radish, yuzu ponzu, daikon cress

SECOND COURSE *choice of*

BAKED NOVA SCOTIA HALIBUT
romesco-crab imperial, haricot vertes, toasted almond

GRILLED ARCTIC CHAR*
parsnip mousse, baby bok choy, pomegranate gastrique

**CREEKSTONE FARMS
BLACK ANGUS STRIP LOIN*** +15
butter poached maine lobster tail, wilted spinach, fingerlings,
lobster sabayon, black truffle jus

SEAFOOD PAN ROAST
black bass, scallop, head on shrimp, mussels, caramelized
fennel, zesty tomato broth, juicy charred baguette

SPICED LONG ISLAND DUCK BREAST*
foie gras & mushroom dressing, roasted hakurei turnips,
port wine

DESSERT *choice of*

CINNAMON BUN & TOASTED PECAN SUNDAE
brown butter caramel, bourbon pecan gelato

CHOCOLATE POT DE CRÈME
sea salt, espresso chantilly

SPICED KUMQUAT UPSIDE DOWN CAKE
ginger gelato

MILLE-FEUILLE
key lime curd, raspberries, passion fruit coulis