



VALENTINE'S DAY

FRIDAY 2/13 & SATURDAY 2/14

5:00 PM TO 10:00 PM

FIRST COURSE

Shrimp Bisque 12
crab beignet, micro celery

Heirloom Beet Salad 10
toasted pistachio, sorrel, beet shoots,
crème fraiche

Grilled Caesar 12
brioche "doughnut", grilled baby romaine,
white anchovy

SECOND COURSE

Winter Squash Agnolotti 16
smoked vanilla and saffron cream

Pan Seared Scallops 18
harvest mushroom ragu, baby potatoes
and brussel sprouts

Lobster Risotto 20
lobster mushrooms, lobster,
shaved reggiano cheese

THIRD COURSE

Bacon Wrapped Berkshire Pork Tenderloin 25
braised bitter greens, confit pearl onion

Stachowskis Dry Aged Strip 32
kale, truffled pomme purée

Grilled Citrus Glazed Salmon 24
red quinoa and farro "risotto",
celery root purée, baby romanecso

Red Quinoa and Farro "Risotto" 20
celery root puree, baby romanecso

FOURTH COURSE 8

White Chocolate Lavender Panna Cotta

Chocolate Torte
salted caramel, pink peppercorn chantilly

Olive Oil Cake
winter citrus compote

ENJOY A COMPLIMENTARY GLASS OF SPARKLING
WINE OR ONE DRAFT BEER

\$59 PER PERSON
(EXCLUDES TAX & GRATUITY)