

Valentine's Dinner

February 14, 2022

Chilled Maine Lobster Parfait,
Sunchoke Pudding, Roasted Poblano Salsa, Sauce Américaine

+ Sterling Caviar \$25

Or

Hawaiian Hearts Of Palm,
Whipped Burrata, Blood Orange, Torn Herbs, Aged Balsamic

+ Italian Black Truffle \$25

Housemade Potato Gnocchi,
Smoked Pork Belly, Watercress, Caramelized Shallot Jus

Chicken and Truffle Tortellini,
Celery Root, Parmesan Brodo

+ Italian Black Truffle \$25

Or

Roasted Liberty Duck Breast,
Grilled + Marinated Castle Franco, Sunchoke Purée,
Huckleberry Jus

Or

Almond Wood Grilled New York,
Pommes Fondant, Sauce Forestière

+ Poached Lobster \$25

Dark Chocolate Crèmeux,
Passion Fruit Purée and Coconut Brittle

\$70 per guest