



VALENTINES DAY 2026

185 PER PERSON



BREAD SERVICE

Parker House Rolls

butter, preserve

AMUSE

FIRST COURSE

Choice of one:

Beet and Citrus (V)
*micro greens, braised leeks,
black sesame*

Crudo of Fluke
*leche de tigre, micro herbs,
flowers*



SECOND COURSE

Choice of one:

Lobster Bisque
*lobster, tomalley cream,
lobster roe, crackers*

Butternut Squash Agnolotti (V)
mushroom broth, swiss chard, truffle

THIRD COURSE

Choice of one:

Rohan Duck Breast
*duck confit, beluga lentils,
cherries, port wine sauce*

Pan Roasted Turbot*
*carolina rice grits, sautéed watercress,
chives, beurre rouge*
*(V) Daikon Steak

Ribeye Steak for Two
*truffle mashed potatoes, creamed
spinach, roasted mushrooms,
parsnips, sauce choron*

**A la carte raw bar offerings: oysters, shrimp
cocktail, lobsters, seafood platters**



DESSERT

Choice of one:

Baklava Sundae
*honeycomb ice cream, pistachio
ice cream, walnuts, orange
blossom whipped cream,
brown butter phyllo*

Milk Chocolate Creme Brûlée
candied rose petals

Champagne Cake
*champagne buttercream, white
velvet layers, raspberry jam*