

# Valentine's Day

79. PER PERSON

## First Course

CHOICE OF

### LITTLE GEM CAESAR

garlic parmesan bread crumbs,  
24 month parmigiano VG

### FRENCH ONION FONDUE

caramelized onion, gruyère,  
grilled sourdough

### TUNA TARTARE\*

avocado, tomato, shallot, yuzu,  
lavash crisp

ADD

HALF DOZEN OYSTERS 24.

## Second Course

CHOICE OF

### ROASTED HALF CHICKEN

mashed potato, garlic confit, chicken jus

### STEAK FRITES

5oz flat iron, garlic aioli, crispy frites

### ROASTED FAROE ISLAND SALMON

caper brown butter, brioche croutons, parsley, lemon

## Dessert

CHOICE OF

### BRÛLÉED FRENCH TOAST

vanilla custard, chantilly cream

### DARK CHOCOLATE TART

salted caramel, hazelnut crumble,  
whipped crème fraîche

*An 18% gratuity will be included for parties of 6 or more in your final bill. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.*

# *Beverage Pairing*

35. PER PERSON

## *First Course*

CHOICE OF

**SAUVIGNON BLANC,  
LE PERRIERE, "LE PETITE",  
LOIRE, FR**

### **BOLD FASHIONED**

old forester, vanilla bourbon demerara, bitters

## *Second Course*

CHOICE OF

**CHARDONNAY, CAVE DE LUGNY,  
"LA VIEILLE RESERVE",  
MACON, FR**

**CABERNET SAUVIGNON,  
CHARLES & CHARLES, "BOLT",  
COLUMBIA VALLEY, WA**

## *Dessert*

CHOICE OF

**MINI ESPRESSO MARTINI**

**JC CALVET, CREMANT,  
BORDEAUX, FR**