Valentine's Day

129. PER PERSON

FIRST COURSE

choice of

TUNA CRUDO*
osetra caviar, tomato,
shallot, yuzu

TRUFFLE BRIE TART
caramelized onion, honey,
fresh black truffle

SECOND COURSE

choice of

ZUCCHINI FRITTERS
creamy feta, mint,
red pepper pistou VG

LITTLE GEM SALAD
green goddess, dill,
lemon, radish GF

THIRD COURSE

choice of

TRUFFLE GNOCCHI
oyster mushroom, parmesan
fonduta, shaved black truffle VG

HAND-CUT FILET* 7oz

ROASTED FAROE ISLAND SALMON*
caper brown butter, brioche
croutons, parsley, lemon

substitutions

PRIME NY STRIP*
14oz 30.

LAMB CHOPS
confit garlic tapenade, lamb jus, rosemary 35.

CAVIAR NEST PASTA
15g | 55 · 30g | 75 · 50g | 95

ACCOMPANIMENTS 15. EA

GRILLED GREEN BEANS
miso crème fraîche, smoked
almonds, honey, garlic oil
VG GF

COAL ROASTED BRUSSELS SPROUTS
creamy garlic vinaigrette,
anchovy, lemon
GF VG

WHIPPED POTATOES
cultured butter,
chives
VG GF

DESSERT

choice of

BRÛLÉED FRENCH TOAST
vanilla custard,
chantilly cream

DARK CHOCOLATE TART
salted caramel, hazelnut crumble,
whipped crème fraîche

VG - vegetarian GF - gluten free

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

**Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.*

An 18% service charge will be added to all parties of 6 guests and more. 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.

LA SERRE

Beverage Pairing

49. PER PERSON

FIRST COURSE

choice of

CREMANT, JC CALVET, BORDEAUX, FR

GOLD FASHIONED
brown-butter washed old forester, lillet rouge, allspice

SECOND COURSE

choice of

VIOGNIER, JEAN LUC COLOMBO, "LE VIOLETTE", LANGUEDOC, FR

PINOT NOIR, BROWNE, "HERITAGE", WILLAMETTE, OR

THIRD COURSE

choice of

SANCERRE, SAGER & VERDIER, LOIRE, FR

CABERNET SAUVIGNON, CLINE, "ROCK CARVED", ALEXANDER VALLEY, CA

DESSERT

choice of

MINI ESPRESSO MARTINI

LAVENDER LIMONCELLO