

FEATURED COCKTAILS

Main Squeeze TEQUILA / GRAPEFRUIT / LYCHEE / YUZU / ELDERFLOWER ... \$17

Cherry Bomb RYE / AMARO / ANGOSTURA / CHERRY BITTERS ... \$17

AMUSE BOUCHE

Pomegranate, Date & Walnut Tart LABNEH / ALEPPO PEPPER

STARTERS

East Coast Oysters on the Half Shell
CHAMPAGNE MIGNONETTE / COCKTAIL / LEMON

Lobster Bisque
LOBSTER MORSELS / BRIOCHE / SHERRY CREAM / CHIVE

Baby Beet & Strawberry Salad
BLOOD ORANGE VINAIGRETTE / WHIPPED GOAT LADY GOAT CHEESE
WALNUT DUKKAH / SABA / MICRO LETTUCES

Jumbo Lump Crab Cake
CHAMPAGNE BEURRE BLANC / SHAVED APPLE CELERY SLAW / MICRO HERBS

Ricotta Fritters
SPICED HONEY / CALABRIAN CHILI AIOLI / TOASTED PISTACHIO / PARMESAN / CRISPY SPECK

Wagyu Beef Carpaccio
BLACK TRUFFLE AIOLI / ARUGULA / PARMESAN FRICO / CAPERS / FRESH HORSERADISH

ENTRÉES

Pan Seared Florida Black Grouper Picatta
CRISPY POTATOES / BROWN BUTTER / LEMON / CAPERS
ROASTED PEPPERS / PARMESAN CRUMBLE

Wild Mushroom Cappelletti
SHAVED WINTER TRUFFLE / TOASTED PISTACHIO / PECORINO FONDUTA / FENNEL POLLEN

Miso Maple Glazed Hokkaido Scallops
DELICATA SQUASH / BLACK GARLIC / MAITAKE MUSHROOMS
CIDER REDUCTION / CELERIAC / PUFFED FARRO

Lavender Honey Glazed Jurgielewicz Farms Duck Breast
SPICED CHARRED CARROTS / PISTACHIO DUKKAH / CELERY ROOT
SOUR CHERRY PORT WINE GLAZE

Black Angus Barrel Cut Beef Filet
7 OZ. CUT / WHIPPED POTATOES / PORT-WINE BRAISED PEARL ONIONS
ELLIJAY MUSHROOMS / COGNAC PEPPERCORN CREAM

Slow Braised Lamb Osso Buco
SAFFRON FREGOLA SARDA / MINT-PRESERVED LEMON GREMOLATA / ROSEMARY-LAMB JUS

PASTRY

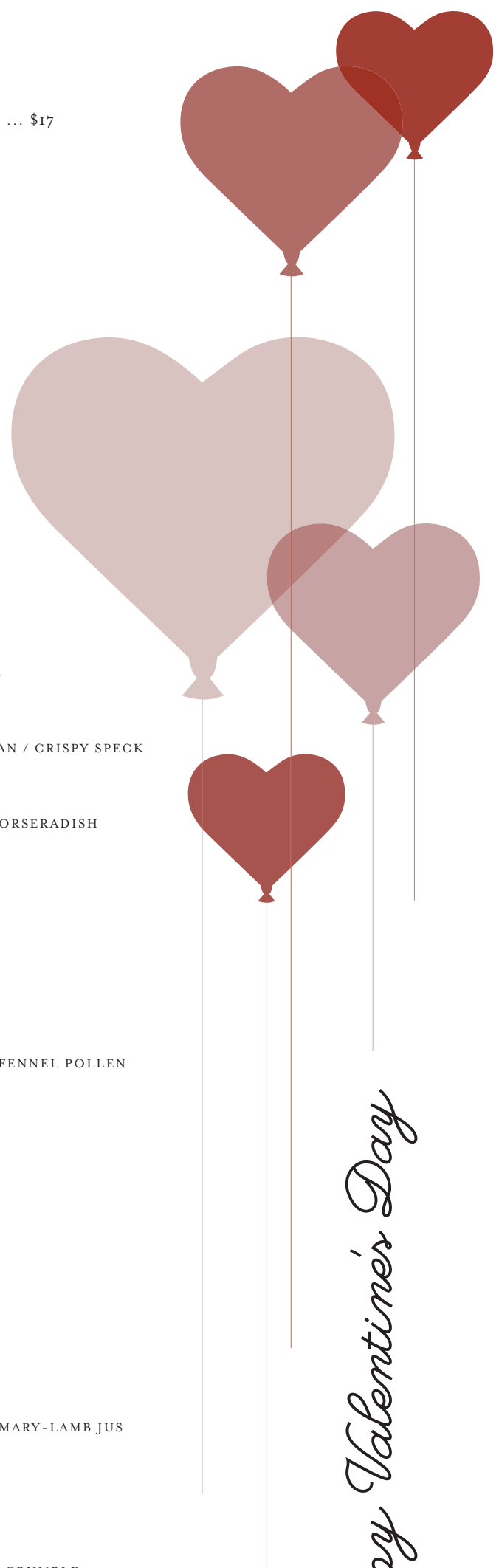
Molten Chocolate Cake
STRAWBERRY GELATO / HOUSEMADE STRAWBERRY COMPOTE / COCOA NIB CRUMBLE

Sangria-Poached Pear Cake
SPICE CAKE / TOASTED WHITE CHOCOLATE GANACHE / CHAI ICE CREAM / PORT GEL

Lemon Mascarpone Cheesecake
BLUEBERRY COMPOTE / WHIPPED CREAM

Bourbon Caramel Apple Bread Pudding
CINNAMON ICE CREAM / SPICED WALNUTS / CARAMEL / BOURBON SOAKED RAISINS

\$115 PER PERSON (PLUS TAX & GRATUITY)



Happy Valentines' Day

