

- VALENTINE'S MENU -



FIRST COURSE

BIGEYE TUNA

Pineapple Pink Peppercorn Relish, Puffed Rice Crisp,
Smoked Soy Reduction and Pickled Jalapeño

SECOND COURSE

SMOKED BEET CARPACCIO

Spiced Hazelnuts, Honey Vinaigrette,
Frisée, Candied Ginger and Bissinger's Dark Chocolate

THIRD COURSE

Select One:

BRAISED SHORT RIB

Truffled Yukon Gold Potato Purée and Glazed Baby Carrots

- or -

HALIBUT WITH POACHED LOBSTER

Sea Beans, Confit Fingerling Potatoes and Blood Orange Beurre Fondue

- or -

PARSNIP AGNOLOTTI

Cashews, Roasted Hen of the Woods Mushrooms,
Parsley Pistou and Curry Cauliflower (*available vegan*)

- or -

SMOKED PORK TENDERLOIN WITH CRISPY PORK BELLY

Sweet Potato Purée, Arugula, Fermented Cherries,
and SMR Foie Sauce (Soy-Mirin Reduction)

FOURTH COURSE

Select One:

STRAWBERRY CHEESECAKE

Strawberry Mousse Cheesecake, Strawberry Champagne Compote,
Champagne Gel, Fresh Berry, Cookie Crumble

- or -

BLOOD ORANGE TART

Dark Chocolate Sorbet (Vegan)

VEGAN OPTIONS AVAILABLE UPON REQUEST