

Valentine's

FEBRUARY 14, 2025

MENU

\$79

—>•>• APPETIZERS •<•<•—

SEARED SEA SCALLOPS*

With lobster curry sauce, spinach, edamame, porcini mushrooms

STRAWBERRY SALAD

Baby greens, strawberries, gorgonzola dolce, red onion, candied pecans, citrus vinaigrette

TENDERLOIN SASHIMI*

Fresh soy with lemon, orange and lime, lightly seared in Shabu Shabu oil

BAKED OYSTERS

Local oysters baked with spinach, cacio de pepe crema and parmesan cheese

BEE T ROOT CARPACCIO (VE)

Coconut lime sauce, hazelnut crumble, capers, sambuca marinated beet root, frise lettuce

—>•>• ENTRÉE •<•<•—

FILET MINGON*

Grilled filet with Rossini demi-glace, truffled mashed potatoes, grilled asparagus

CRISPY SKINNED DUCK BREAST

With chestnut farro, zucchini, cherry demi-glace

BURRATA RAVIOLI

Fresh ravioli in a lobster and tomato sauce

CHAMPAGNE RISOTTO

Carnaroli risotto with parmesan cheese, butter, sautéed and fried oyster over a blueberry reduction

ZUCCHINI TAGLIATELLE (VE)

Red tomato lentil ragu, basil pistachio pesto

—>•>• DESSERT •<•<•—

STRAWBERRY SHORTCAKE

Homemade buttermilk biscuit with whipped cream and fresh strawberries

STRAWBERRY CHAMPAGNE TIRAMISU

With marinated strawberries, mascarpone, ginseng foam and champagne gel

MOLTEN CAKE (GF)*

House baked and topped with salted caramel gelato

MARINATED BERRIES (VE)

Topped with crème fraiche gelato or blood orange sorbet

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PLEASE ALERT YOUR SERVER OF ANY ALLERGIES