



Valentine's Day Dinner

first course

Oyster Trio

champagne granita, satsuma ginger mignonette, tomato gazpacho

Roasted Baby Beets

herb ricotta, saba gastrique

Seared Beef Carpaccio

shaved radish, fried capers, preserved lemon vinaigrette

Lobster Cavatelli (*\$6 supplement*)

wild mushrooms, truffle mascarpone

second course

Lamb Chops

parsnip, tangerine, almond mint pesto

Wood Roasted Salmon

wild arugula, crispy yukon potato, horseradish chive creme

Braised Beef Short Rib

rainbow chard, parmesan polenta, gremolata

Grilled Filet of Beef (*\$6 supplement*)

roasted cauliflower puree, baby rainbow carrots, green peppercorn sauce

third course

Cinnamon Beignets

dulce de leche fondue

Triple Chocolate Mousse Pie

gingersnap crust, whipped cream

\$50 per person, optional wine pairing \$26