

Valentine's Day

5:30 p.m. - 9:30 p.m.
95 per person

Start

Raw Oysters, Ahi Tuna Crudo,
Dungeness Crab Salad
pineapple mignonette, citrus oil & chile,
crème fraiche, grapefruit

Second choice of

Maine Lobster Risotto
lemon, chive, fennel, mascarpone

Seared Scallops
smoked leek & potato puree, black caviar, celery,
lemon-brown butter

Roasted Mushroom Bisque
crème fraiche, crispy leek, mushroom relish

Third

Petit Winter Salad
roasted walnut, chicories, pear mostarda,
whipped chevre, spiced honey vinaigrette

Main choice of

Roquefort-Crusted Filet of Beef
mushroom ragout, silky potato puree,
roasted tomato, asparagus, cabernet demi-glace

Miso-Glazed Black Cod
roasted eggplant, seared savoy cabbage,
pickled vegetables, black sesame butter

Crab & Shrimp Tagliatelle
spinach, basil, preserved lemon, ricotta,
smoked tomato coulis

Roasted Duck Breast & Confit Leg
celeriac, yukon potato, braised greens,
cranberry preserves, mustard jus

Wild Mushroom Crepes
foraged mushrooms, kale, caramelized squash,
pecorino romano, mushroom-leek coulis

Sweet choice of

Milk Chocolate-Hazelnut Tart
butterscotch, sea salt, orange, whipped cream

Raspberry Crème Brulee
traditional preparation

Key Lime Pie
brown butter-cashew crust

White Chocolate & Winter Fruit Semifreddo
walnut & vanilla

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