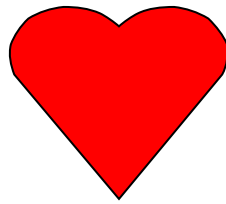


Valentines Day 2024



Featured Wines

2019 Affinity- Cabernet- Napa Valley
2oz/ \$15 - 4oz/ \$30 - 6oz/ \$45 -175 Btl

2018 Mastro Janni- Brunello- Italy
2oz/ \$14 - 4oz/\$29 - 6oz/ \$44- 17.Btl

Amuse-Bouche

Beet Timbale

Beet, Goat Cheese, Shallot Vinaigrette

First Course

Warm Tomato Soup

Fried Mozzarella, Fresh Basil, Basil Oil

Oysters

On the Half shell, Pomegranate Mignonette, Scallion Salad

Duck Toast

Ciabatta Toast, Sautéed Pioppino Mushrooms, Chilled Duck Breast

Second Course

Grapefruit Campari Sorbet

Third Course

Pan Seared Sea Scallops*

Saffron Risotto, Preserved Tomatoes, Peas, Chorizo Crumble

Pan Roasted Artic Char

Roasted Yukon Gold Potatoes, Creamed leeks, Sautéed Chestnut Mushrooms

Veal Osso Bucco

Braised Osso Bucco, Creamy Parmesan Polenta, Braised Root Vegetables, Gremolata, Braising Jus

Final

Chocolate Cake, Marsala Preserved Strawberries, Crème Chantilly

Raspberry-Lemon Pavlova, Lemon Custard, Fresh Raspberries

\$105.00 per person tips and tax not included

