

Saint Valentine

(\$95 + Tax & Gratuity)

Amuse

Black Truffle & Mushroom Arancino

Crispy Wild Mushroom Risotto & Cheese Croquette, Herb & Truffle Aioli, Black Truffle

Starters

Roasted Corn & Shrimp Velouté

Shrimp, Charred Corn, Crumbs, Basil Oil

or

Winter Pear & Gorgonzola Salad

Spinach, Sweet Potato, Pear, Dried Cranberry, Gorgonzola, Apple Cider— Maple Vinaigrette

Mains

Homemade Goat Cheese Ravioli

Strawberry-Beet Gastrique, English Pea, Lemon-Butter Sage

or

Mediterranean Wild Branzino

Szechuan Green Beans, Butter Fondant Potato, Burre Blanc

or

Veal Saltimbocca

White Wine & Butter, Prosciutto, Creamy Mash, Seasonal Vegetables

or

Sous Vide Pork Chop

Garlic Butter Mash Potato, Crispy Brussels Sprouts, Port Wine Reduction

Desserts

Red Velvet Cake

or

Dark Chocolate & Peanut Butter “Love Bars”

Or

“Pavlova & Berries”

Or

Gelato or Sorbetto

Bread Basket \$10 Add Fresh Italian Black Truffle \$16 Fresh Oysters (6) \$21 (12) \$38
Add Imperial Caviar (6) \$30 or (12) \$58