



VALENTINES DAY

\$75 Per Person

Prix Fixe

FIRST COURSE

STEAK TARTARE

Pastured Beef Tenderloin, Grapeseed Dijon Mustard
Pickled Vegetables, Toasted Brioche

~or~

FORAGERS FARM SALAD

Sweet Gem Lettuce, Sunflower Sprouts, Beets,
Black Truffle Vinaigrette, Shaved Black Truffles

~or~

CURRY CAULIFLOWER SOUP

Heirloom Cauliflower, Crispy Shallots,
Lemon Crème Fraiche



SECOND COURSE

DOVER SOLE for TWO

Fingerling Potato Confit, Creamed Kale,
Brown Butter Sauce

~or~

EMMER REGINETTI PASTA

Sfoglioni Pasta, Maine Lobster Bolognese,
Brown Beech Mushrooms, Chili Flakes, Parmigiano Reggiano

~or~

BUTCHER'S CUT

Garlic Soy Glaze, Potato Soufflé,
Wok Seared Greens, Piquillo Relish



DESSERT

CHOCOLATE ALMOND CAKE

Bittersweet Chocolate, Vanilla Ice Cream, Toasted Almonds

~or~

STICKY APPLE CAKE

Dried Dates, Amaretto, Chantilly Cream

EXECUTIVE CHEF EDWIN ALBARRACIN