

VALENTINES DAY DINNER 2018

3 COURSE EPICUREAN TASTING MENU • 65 •

CHAPTER I: *(SELECT ONE)*

∨ Waldorf Salad

*Petite Kale Greens/Cucumber Ribbons/Dried Fruits/Pickled Onions/
Pistachio & Saffron-Yogurt Dressing*

~ OR ~

∨ Tomato Tarte Tatin

Goat Cheese/Petite Greens/Puff Pastry/Crispy Shallots/Aged Balsamic

~ OR ~

G Artichoke Bisque

Citrus Cream

CHAPTER II: *(SELECT ONE)*

**Prosciutto Wrapped Pork Loin*

Semolina-Asiago Soufflé/Fennel/Creamed Spinach/Forest Mushrooms

~ OR ~

Confit Chicken & Pappardelle Pasta

Fennel Ribbon/Oven Tomatoes/Crisp Sage/Forest Mushrooms/Toasted Pine Nuts

~ OR ~

*G *Pan Seared Pastrami Rubbed Salmon*

Warm Cider-Mustard Vinaigrette/Root Vegetables/Cucumber-Radish Salad

GLOSSARY: *(SELECT ONE)*

Passion Fruit Flan

Raspberries/Chocolate Mint/Lavender Tuile

~ OR ~

Red Velvet Waffles

Cream Cheese Ice Cream/Chocolate Ganache/Hazelnut Croquant

~ OR ~

Warm Chocolate Torte

Macerated Berries/Whipped Cream

FOOTNOTES:

State sales tax will be added to your order.

An automatic 22% gratuity (and a state mandated 8% gratuity tax) will be added to your order.

∨ Denotes a vegetarian option *G* Denotes a gluten free option

***The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**