

VALENTINES DAY DINNER 2019

7 COURSE EPICUREAN TASTING MENU • 105 •

PREFACE:

^VGTruffle & Potatoes
Black Garlic/Pea Tendrils/Celery Vinaigrette

CHAPTER I: *(SELECT ONE)*

^GSea Scallop
Citrus Risotto/Cauliflower/Fava Bean

CHAPTER II: *(SELECT ONE)*

^VGArtichoke Bisque
Lump Crab/Truffle/Leek/Madeira Syrup

~ OR ~

Braised Lamb Neck
Pappardelle Pasta/Oyster Mushrooms/Pomegranate/Sage

INTERMEZZO:

Kiwi Sorbet & Tropical Fruits

CHAPTER III: *(SELECT ONE)*

**Deconstructed Beef Wellington*
Foie Gras/Forest Mushrooms/Potato Hash/French Beans

~ OR ~

**Herb Crusted Cod & Butter Poached Lobster Tail*
Citrus Risotto/Asparagus/Sauce Américaine

GLOSSARY: *(SELECT ONE)*

Baked Brie En Croute
Stone Fruits/Quince Jam/Caraway Crisps

[Supplemental Option: Iberico Ham { oz } • 10 •]

INDEX: *(SELECT ONE)*

Chocolate Chiffon
Mascarpone/Strawberry/Grand Marnier

~ OR ~

Crème Caramel "Aphrodisiac Style"
Ginseng/Pear/Crystalized Ginger/Cocoa

~ OR ~

Duo of Bananas Foster & Cherries Jubilee "Our Way"

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.

^V 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.**