

\$150 (+tax) pp

# FEED YOUR *Valentine*

## First Course

### Scallop Crudo

fennel pollen dusted, finger lime,  
extra virgin olive oil, watermelon radish,  
red vein sorrel

## Second Course

### Wild Boar Ragout

garganelli, marsala cream, golden raisin,  
toasted walnuts

## Third Course

### Beef Napoleon

honeyed chevre, blood orange,  
arugula, hazelnuts,  
white balsamic vinaigrette

## Fourth Course

### Gindara Sablefish

miso glazed, sesame ginger rice noodle,  
baby bok choy, shiitake

-or-

### Filet Mignon

bone marrow crust, sauteed spinach, cabernet au jus

-or-

### Roasted Duck Breast

celery root puree, blood orange gastrique, frisee,  
crushed hazelnuts

-or-

### 36 oz Porterhouse for Two +\$75.

twin lobster tail, mushrooms,  
garlic whipped potatoes,  
horseradish cream sauce, demi glace

## Fifth Course

### Chocolate Pot de Creme

creme anglaise, chocolate covered strawberry

\*\*\* (add on +\$75 beverage pairing, per course)