



Valentine's Day

February 14, 2018

RUSSIAN OSETRA CAVIAR

Butter Poached Noank Oysters, Cauliflower Mousse, Meyer Lemon

CELERIAC VELOUTE

Perigord Truffle "Pain Perdu", Beurre Noisette, Chestnut Mousseline

HUDSON VALLEY FOIE GRAS "AU TORCHON"

Pear Compote, Walnut Croquant, Sauternes, Petite Brioche

PAN ROASTED SEA SCALLOPS

Brussels Sprouts, Applewood Smoked Bacon, Peanuts

ROAST TENDERLOIN OF BEEF

Maitake Mushroom, Baby Carrots, Sauce Bordelaise

"PARADISE CAKE"

Passionfruit, Hibiscus, Bergamont, Coconut

CHEF'S TASTING MENU \$75.

\$50. beverage pairing

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
*applicable taxes and an 20% service charge will be added to all checks