



Day of Saint Valentine, 2019

Prix Fixe Menu

\$60 per person

Three Wine Pairing (Price TBD)

Three Champagne Pairing (Price TBD)

Supplemental Course

(optional) + \$20

Oysters - half dozen kumamoto oysters, mignonette, cocktail sauce

Caviar Service - black capelin caviar, served with blinis, crème fraiche mousse, egg, chive

Cheese & Charcuterie - three meats and three cheeses, served with seasonal accoutrements

Vegan Cheese Plate - three vegan cheeses served with seasonal accoutrements

Start

Ahi Tuna - arugula, avocado purée, sweet soy, sesame cucumber vinaigrette

Endives - belgian endives, arugula, wine poached pear, goat cheese croquette, walnut vinaigrette (voa)

Smoked Salmon Mousse - toasted brioche, crème fraiche, pickled veggies

Main

Seared Scallops - cauliflower puree, crispy pork belly, charred brussel sprouts

Roasted Chicken - quarter leg of chicken, charred veggies, pomme frites, au jus

Steak Frites - 8 oz. prime flat iron, bordelaise sauce, hand cut frites

Chitarra Beet Pasta - rustichella spaghetti, beet purée, goat cheese, toasted pecan, gremolata (voa)

Finale

Chocolate Budino - dark chocolate, espresso, rose gelée, chantilly

Lemon Tart - meyer lemon, raspberry basil gel, chantilly

Vegan Brownie - dark chocolate, chocolate sauce, raspberry coulis, chantilly (v)

Chef de Cuisine Anthony Charles

Owner & Manager Jeff Hauser

(v) = vegan, (voa) = vegan option available

Please no substitutions.

20% service charge and 9.5% gratuity added to all checks.