



VALENTINE'S DAY MENU

\$85 plus tax & gratuity

• Enjoy A Complimentary Glass of Champagne •

— 1 —

Ichabod Oysters

Pomegranate Granite, Mint Gel, Crispy Ginger

Beet Salad

Strawberry Chèvre, Dark Chocolate, Coco Nibs, Citrus Dressing

Tuna Tartare

Ponzu, Edamame, Cucumber, Pea Tendrils

Lobster Agnolotti

Lobster, Ricotta, Fennel, Chive Cream, Chili Oil

— 2 —

Filet Oscar

8oz, Tempura Crab Meat, White Asparagus, Sauce Béarnaise

Mushroom Risotto Carbonara

Roasted Mushrooms, Pickled Green Beans, Bacon, Poached Egg

Red Snapper for Two

Israeli Cous Cous, Toasted Almonds, Preserved Lemon, Mint Tahini

Halibut

Potato Wrapped, Lobster Broth, Pickled Celery, Onion Soubise

Porterhouse for Two - \$30 addition

(per couple)

Sour Cream Mashed Potatoes, Creamed Parsley, Sauce Béarnaise

— 3 —

Champagne & Raspberries

Almond Cookie

Chocolate Tart

Bourbon Cherries, Cinnamon, Ice Cream

Cheesecake Pop Tree

Raspberry Whipped Cream

5 Layer Chocolate Cake for Two

Cocoa Nib Crisp, Grand Marnier Semi Freddo

Strawberry "Shortcake" for Two

Milk Chocolate Whipped Cream, French Macaron