



VALENTINE'S DAY 2026

\$75 PER PERSON

SMALL PLATES

shared per two

DEVEILED EGGS

dijon, long hot pepper, fried shallots, chives

HONEY ROASTED BEETS

whipped goat cheese, balsamic glaze, toasted pistachio

SHRIMP COCKTAIL

calabrian cocktail sauce, lemon

ENTRÉES

choose one

BRAISED SHORT RIB

baby carrots, parsnip purée, sherry jus

PAN-SEARED SALMON

herb pilaf, haricot vert, beurre blanc

ROASTED AIRLINE CHICKEN

bourbon cream, truffle pomme purée, broccolini

WILD MUSHROOM RISOTTO

parmesan risotto, roasted broccolini

SIDES

shared

FRIED BRUSSELS

vienna lager gastrique, pomegranate, lardon

ROASTED HEIRLOOM CARROTS

whipped ricotta, toasted hazelnuts, honey

DESSERT

shared

HOT CHOCOLATE BAKED ALASKA

hot chocolate and vanilla bean ice cream, vanilla pound cake, meringue, strawberry coulis