

One if by Land,  Two if by Sea

VALENTINE'S DAY

Amuse Bouche

First Course

Lobster Consomme

Poached Lobster Meat, Jumbo Lump Crabmeat, Sugar Snap Peas, Watermelon Radish, Chive Oil

Second Course

Winter Truffle Raviolo

Thai Green Curry, Yuzu Marmalade, Snow Pea Shoots, Crispy Shallots

Third Course

Pan-Seared Scallops

Parsnip Purée, White Sturgeon, Prestige & Golden Caviar

Fourth Course

Beef Wellington

Pommes Purée, Haricot Berts, Bordelaise, Carrot Glaze

Dessert

Paired with a Glass of Rosé Champagne

Chocolate Soufflé

Crème Anglaise

Petite Fours

Pricing

\$350.00 Per Person + 20% Gratuity & Sales Tax

Some menu items subject to change without notice

Cancellation

We're committed to providing superior quality service so we ask our guests to cancel any reservations that they will be unable to honor at least 48 hours prior to the day of the reservation.