# VALENTINE'S DAY

## Satrurday, Februray 13th & Sunday, February 14th
## Reservation Open December 14th

### SEA

**Chilled Lobster & Jumbo Lump Crab**

Sugar Snap Peas, Shaved Watermelon Radish, Champagne-Lobster Vinaigrette, Chive Oil

### PASTA

**Braised Eggplant Ragout**

House-Made Pappardelle, San Marzano Tomatoes, Whipped Ricotta, Truffle Balsamic Glaze

### FISH

**Butter-Poached Halibut**

Butter-Braised Leeks, Meyer Lemon Beurre Blanc, Chive Oil, Salmon Roe

### LAND

**Beef Wellington**

Haricot Verts, Potato Purée, Red Beet Glaze, Bordelaise

### SWEET

Paired with a Glass of Rosé Champagne

**Chocolate Amour**

Valrhona Dark Chocolate Flourless Torte, Madagascar Chantilly Cream
Amarena Cherries, Black Cocoa Crumble, Black Cherry Reduction, Edible Gold Leaf

**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.**