

Valentine's Day

\$42 per person

Amuse Bouche

KALE CHIP

Pickled Onion, Pine Nuts

Appetizers

LOBSTER BISQUE

Sherry Reduction, Meyer Lemon, Lobster and Fennel Salad

ENDIVE SALAD

Belgian Endive, Toasted Walnuts, Gribiche Vinaigrette

PICKLED BEET AND GOAT CHEESE SALAD

Goat Cylinders, Beet Gelée, Beet Greens

OCTOPUS CARPACCIO

Cherry Heirloom Tomato, Chorizo, Celery, Scallions, Eslette Pimentos, Lemon Brûlée

FOIE GRAS TORCHON

Kumquat Marmalade, Chile Chocolate, Pistachio, Heart-Shaped Brioche +\$8

Entrees

CANADIAN SALMON

Beet Coulis, Pickled and Candied Swiss Chard, Fingerling Potatoes, Horseradish

DUROC PORK CHOP

Farro, Celeriac Purée, Sunchokes, Almond Fig Salad

FILET MIGNON

Pickled Cabbage, Bone Marrow Compound Butter, Dauphine Potatoes, Bordelaise +\$10

SCALLOPS

Blood Orange, Chorizo, Lentils, Truffle Scallop Mousseline, Watercress and Endive Salad +\$5

MOROCCAN CAULIFLOWER COUSCOUS

Dried Fruit, Seeds, Griddle Vegetables

Dessert

LOVER'S SAMPLER

Chocolate Truffle Tart, Passion Fruit Ice Cream Cone, Petit Strawberry Shortcake
Garnished with Champagne Gelée

EXECUTIVE CHEF: JOSH SAUER

PASTRY CHEF: STUART MARX