

Valentines Day Menu

Lovers' Lunch \$40

First Course

Butter lettuce, hearts of palm, pomegranate seed, candied walnuts, gorgonzola, strawberry dressing

Second Course

Poached Halibut, squash blossom, lobster veloute, water cress

Third Course

Seasonal Dessert
(reservations suggested)

Dinner \$85

Amuse

Oyster, cucumber gelee, micro sorrel

First Course

Vichyssoise

Beef Heart Tartare, traditional accoutrements, pickled shallot and radish salad

Second Course

Bay Scallops, wild mushroom ragu, water cress, garlic puree

Braised Short Rib, truffle pommes anna, pickled shallot and radish salad

Third Course
Seasonal Dessert

(reservations required)