

**F I R S T
C O U R S E**

(Select One)

Pate Monte Cristo

Chicken Liver Pâté,
Raspberry Preserves,
Pressed Brioche

Duck Confit Arancini

Duck and Smoked
Sausage Gumbo, Fennel
Salad, Parmesan

Blue Crab Eclair

Blue Crab Rilletes, Herb
Salad, Béarnaise, Cured
Egg Yolk, Tobiko

**S E C O N D
C O U R S E**

(Select One)

**Duck and Gnocchi
Cassiolette**

Duck Bolognese Bianco,
Cannellini Beans,
Parisian Gnocchi,
Herbed Breadcrumbs,
Pecorino

Roasted Red Snapper

Pecan Romesco, Herb
Salad, Yuzu Kosho
Vinaigrette *(GF)*

**Slow Smoked
Beef Cheek**

Olive Oil Mash, Red Wine
Demi, Tobacco Onions,
Chive *(GF)*



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D E S S E R T

(Select One)

Bee Sting Tiramisu

Limoncello, Honey
Butter Espuma

Chocolate Egg Tart

Ruby Chocolate,
Dark Chocolate

**Sweet Cornbread
Canelé**

Maple and Cane
Syrup Glaze,
Pecorino *(GF)*



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V E G A N M E N U

FIRST

Wild Mushroom "Pâté"

Red Wine Demi, Hawaiian Black Salt,
House Pickled Veg, Grilled Sourdough

SECOND

Roasted Butternut Squash

Coconut Green Curry, Cilantro, Mint,
Pomegranate, Cilantro, Tobacco Onion,
Crispy Garlic, Jalapeño (GF)

DESSERT

Negroni Sorbet

Blood Orange,
Quinoa Brittle, Mint