

VALENTINE'S DAY ~ 2023

MENUS ARE SUBJECT TO CHANGE BASED ON SEASONALITY AND AVAILABILITY

arrival

CHAMPAGNE, LAURENT-PERRIER BRUT, TOURS-SUR-MARNE, FRANCE MV
(ONE BOTTLE PER COUPLE)

amuse bouche

EAST COAST OYSTER
CHORIZO OIL, BLACK LIME

first course

GRILLED WHOLE LOBSTER TAIL
LEMON CONFIT, STERLING ROYAL CAVIAR, BLACK GARLIC-SESAME PUREE, AMARANTH, SHISO

second course

TRUFFLE STUFFED QUAIL
CHANTERELLE CUSTARD, CARAMELIZED CIPOLLINI ONION, SHAVED BLACK TRUFFLE, CRISPY ONION

entrée course

BRAISED SHORT RIBS
POMMES PUREE, GLACE DE VIANDE, GLAZED CARROTS, GARLIC CONFIT, CHIVES

dessert course

CREAM PUFF
BLOOD ORANGE CURD, CITRUS SUPREMES, MANJARI CHOCOLATE, SPUN SUGAR

\$165 per person exclusive of tax and gratuity

~ supplemental wine pairings available ~

~ no substitutions, please ~