

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

FRIED MAITAKE MUSHROOM
TRUFFLE AIOLI

first course

BABY BEET SALAD
GOAT CHEESE CURDS, HONEYCOMB, LEMON, NASTURTIUM

second course

FIVE-ONION SOUP
MUSHROOM JUS, GRUYERE MOUSSE, GRILLED BREAD, PARSLEY BUTTER

entrée course

HOUSEMADE TAGLIATELLE
BUTTER NAGE, CRISPY RADICCHIO, MUSHROOM "BACON", 62° EGG

dessert course

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

\$165 per person exclusive of tax and gratuity

~ supplemental wine pairings available ~

~ no substitutions, please ~