

VALENTINE'S DAY 2024

DINNER MENU

arrival

R. Renaudin Champagne Brut Reserve
Épernay, France MV
(One Bottle Per Couple)

amuse bouche

Duck Liver Mousse
Coastal Huckleberry, Toasted Brioche

first course

Sturgeon Confit Pave
Charred Little Gems, Sourdough Crouton, Garlic Aioli, Caviar

second course

Seared Sea Scallops
Bacon Consommé, Poached Turnip, Pistachio Butter

entrée course

Grilled Sirloin Cap
Oxtail Ragout, Potato Puree, Crispy Carrot

dessert course

Raspberry Red Velvet Cake
Malted Milk Chocolate, Cocoa Nib Meringue

\$175 PER PERSON
EXCLUSIVE OF TAX AND GRATUITY
SUPPLEMENTAL WINE PAIRINGS AVAILABLE

~ no substitutions, please ~