

# VALENTINE'S DAY 2024

## VEGETARIAN MENU

### *arrival*

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

### *amuse bouche*

Porcini Custard  
Coastal Huckleberry, Toasted Brioche

### *first course*

Spiced Cauliflower Pave  
Creamed Casper Kale, Pistachio Butter, Parsnip Garlic Crunch

### *second course*

Wild Rice Risotto  
Parmigiano Reggiano, Melted Sweet Onion, Potato Leek Crumble

### *entrée course*

Grilled Lions Mane Mushroom Steak  
Wild Mushroom and Black Truffle 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 ~*