

# HAPPY VALENTINE'S DAY

4 COURSES FOR \$95



## STARTERS

### OYSTERS ON HALF SHELL

Spiced Mignonette, Citrus Salad, Sun Choke Chip

### SCALLOP CRUDO

Olive Dust, Orange Segment, Pine Nut-Fennel Salad

### POACHED ARTIC CHAR

Puff Pastry, Caviar, Pickled Shallot, Dill Crème Fraîche

### PORK BELLY

Mustard Greens, Cauliflower Tartare, Pistachio Sauce

### FOIE GRAS

Chive Blini, Sunny Side Up Quill Egg, Mango Gastrique, Burled Fig

## SALADS

### KALE SALAD

Baby Kale, Smoked Goat Cheese, Dried Cranberries, Lavosh, Fig Apple Vinaigrette

### DUCK LEG SALAD

Flaked Confit Leg, Ultra-Greens, Smoked Pear Vinaigrette, Ricotta Salata, Dried Wine Cherries

### BIBB SALAD

Butter Crunch Lettuce, Pickled Radish, Compressed Apple, Spiced Hazelnuts, Basil, Herbed Local Buttermilk Dressing

## ENTRÉES

### RICOTTA MASCARPONE GNOCCHI

Blistered Corn, Baby Kale, Trumpet Mushrooms, Gorgonzola Sauce, Shaved Black Truffle

### ELK RACK

Caramelized Cipollini Onion, Celery Root, Black Berry Gastrique, Sweet Potato Gaufrette

### FILET

Herb & Prosciutto Potato Purée, Black Garlic Brussel Sprouts, Port Chocolate Demi

### SEARED SCALLOP

English Pea Mint Purée, Crispy Guanciale, Roasted Cauliflower, Gremolata

### LOBSTER TAIL

Butter Poached Tail, White Truffle Fumet, Tempura Asparagus, Baby Potato

### HALIBUT

Citrus & Red Wine Braised Savoy Cabbage, Hazelnut Yogurt Sauce

## DESSERTS

### "BERRY" MINE

Vanilla Choux Puff, Buttermilk Crèmeux, Strawberry Crème, Crackling White Chocolate, Strawberry Caviar, Buttermilk Ice Cream

### "HOT" FOR YOU

Cinnamon Chocolate Mousse, Dulce de Leche, Hot Honey Brownie, Sea Salt Shortbread  
Caramel Fudge Ganache, Dulce de Leche Gelato

