



**♥ Valentine's Day 2025 ♥**  
**\$125 per guest, 3-course prix-fixe menu**

**SAMPLE MENU, subject to change**  
**We begin taking reservations on Friday, January 31**

**For the Table, à la Carte**

Oysters on the Half Shell\*  
Cucumber, Shallot & Peppercorn Mignonette \$21/38.  
East Coast "Montauk Pearl", NY

Poached Wild Gulf Shrimp (5pc), Fresh Horseradish Cocktail 24.

Baked Stuffed Clams  
Local Top Necks, Duck Bacon, Leeks, Panko, Marjoram 22.

**Appetizers**

Gem Lettuce Hearts & Asian Pear Salad  
Point Reyes Blue Cheese, Bacon, Candied Pecans, Sherry Vinaigrette

House Cured Scottish Salmon with Osetra Caviar  
Beetroot Mousse, Dill, Rye, Lemon Crème Fraîche

Roasted Butternut Squash Tortelloni  
Sheep's Milk Ricotta, Oxtail Jus, Winter Truffle

Hudson Valley Foie Gras with Atlantic Sea Scallop  
Saffron Emulsion, Brussels Sprouts Leaves, Green Apple



### **Entrées**

Pan Roasted Black Sea Bass with Cashew Romesco  
Artichoke Risotto, Lemon Oil

“Lobster Thermidor”  
Maine Lobster, Brandy, Aromatic Vegetables, Mecox Gruyere, Parsnip, Sourdough Crumbs

Long Island Duck Breast with Satsuma Mandarins  
Fingerling Potato, Leek and Braised Endive, Frilly Red Mustard Greens

Filet Mignon Wrapped in Bacon  
Mushroom Jus, Spinach, Pommes Allumete

### **Selection of Desserts**

Chocolate-Hazelnut Brownie Cake with Hazelnut Crème  
Candied Hazelnuts, Satsuma Orange, Morello Cherry-Star Anise Coulis

Sticky Date Cake  
Warm Toffee Sauce and Vanilla Gelato

Meyer Lemon Cheesecake with Coconut-Graham Cracker Crust  
Meyer Lemon Marmalade, Vanilla Caramel

Executive Chef Michael Rozzi

\*Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your chance of food-borne illness, especially if you have certain medical conditions.

\*\*These items may be cooked to your liking.