



♥ 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

Rohan 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.