

VALENTINES DAY PRIX-FIXE



starter

'cheese & cracker'

two artisan cheese, house made fruit compote, olives

next

salad of port wine poached pear & goat cheese

avocado, radish, spinach & radicchio, champagne-blackberry vinaigrette, toasted cashews

she crab bisque

buttery cornbread croutons, chive oil

classic caesar salad

chopped romaine hearts, garlic butter croutons, shaved grana Padano

crispy duck confit eggrolls

peanut curry & chile lime dipping sauces

entrées

beef bourguignon

*exotic mushrooms, cippolini onions, baby carrots & peas, whipped potato-parsnip puree,
hearty red wine sauce, buttermilk biscuit*

grilled pacific swordfish

marble potatoes, ratatouille, caper-dill remoulade

chicken paillard saltimbocca

*Parma prosciutto, fresh sage, fontina cheese, linguine with piquillo peppers, fava beans
& artichoke hearts, Marsala wine pan sauce*

lemon ricotta ravioli

blistered heirloom cherry tomatoes, asparagus, black kale, cacio e pepe sauce

shared petit fours dessert for two

**sugar heart cookies, milk chocolate-hazelnut truffles
dark chocolate-cherry caramel cups, apricot-pistachio bars**

\$75 per person + tax and gratuity

Menu Subject To Change Based On Availability