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Valentine's Day Menu \$175

Amuse Trio

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Egg Risotto

Osetra Caviar, Citrus Mascarpone

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Salmon Tartare

Meyer Lemon, Smoked Crème Fraiche

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Truffle Fondue

Winter Vegetables, Fresh Truffles

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(Please select one)

Butter Poached Lobster

Squid Ink Polenta, Baby Carrots

or

Wagyu Beef

Roasted Sunchokes, Oxtail Terrine

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Dessert Duo

Chocolate Hazelnut Cake, Blood Orange Cremeux

&

Spiced Pear Galette, Crème Fraiche Ice Cream

*Menu is subject to changes 18% Service Charge will be added to all parties

Before placing your order, please inform your server if anyone in your party has a food allergy

Chef de Cuisine Angie Berry Sommelier Annie Turso