



# VALENTINE'S DAY

\$80 PER PERSON

\$30 BEER PAIRING | \$40 WINE PAIRING

## COURSE ONE

(CHOICE OF)

**CRISPY BRUSSELS SPROUTS** / Tahini, Pomegranate, Lemon, Sumac

**LOBSTER RISOTTO** / Honeynut Squash, Squid Ink, Parmigiano Reggiano

**OYSTER STEW** / Olde Salt Oysters, Celeric Cream, Country Ham, Walnuts

## COURSE TWO

(CHOICE OF)

**BEET SALAD** / Whipped Stracciatella, Pistachio, Cara Cara Orange, Watercress

**BUCO DI' PEPE** / Pecorino, Cracked Black Pepper, Bucatini

**GRAPEFRUIT SALAD** / Arugula, Walnut, Grapefruit, Smoked Bleu Cheese,  
Champagne Vinaigrette

## COURSE THREE

(CHOICE OF)

**NY STRIP** / Smoked Onion Puree, Garlic Broccolini, Bone Marrow

**CRAB CAKES** / Celery root slaw, Lemon Caper Butter, Garlic Spinach

**ROAST DUCK** / Buttercup Squash Puree, Pomegranate, Foie Gras

## COURSE FOUR

(CHOICE OF)

**KIR ROYALE PANNA COTTA**

**VALRHONA CHOCOLATE LAVA CAKE** / Mixed Berry Compote, Espresso Cream