



VALENTINE'S DAY

\$150 per person

TO START

for the table

PARKER HOUSE ROLLS

cultured amish butter, caramelized onion butter

EMBERED ROOTS

whipped goat cheese, baby kale, pistachio

WOOD OVEN CRAB CAKE*

lump crab, sambal aioli, celery root slaw

MAINS

choose two

BLACK TRUFFLE RISOTTO

local mushrooms, reggiano

NY STRIP*

30 day dry aged
RL Valley Ranch, 16 oz
served with veal jus

PAN ROASTED SALMON*

smoked celery root, charred brassicas,
verjus butter

ENHANCE

Caviar Service 100 | Lobster Tail 30
Skull Island Prawns (3) 25 | Black Truffle 20 | Foie Gras 15

SIDES

COAL-ROASTED CARROTS

BONE MARROW WHIPPED POTATOES

FYR MAC

DESSERT

choose one

BASQUE CHEESECAKE

toasted meringue,
smoked chocolate ganache

APPLE TART

sable cookie crust,
fire-roasted apple mousse,
caramel, cinnamon ice cream

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, our restaurant uses ingredients that contain all the major food allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat). We offer gluten-free options; however, our kitchen is not completely gluten-free.

A 20% gratuity will be added to parties of 6 or more.