



# 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 one per person*

### 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

*for the table*

COAL-ROASTED CARROTS

BONE MARROW WHIPPED POTATOES

FYR MAC

## DESSERT

*choose one per person*

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.