

# Valentine's Day

## AMUSE

### SALMON RILLETTE

pumpernickle croûtons, steelhead roe

## APPETIZER

### MUSHROOM VELOUTÉ

Toasted barley, crème fraîche, sherry gastrique

### BEET CURED HAMACHI

horseradish, osetra caviar, chive oil

### FOIE GRAS TORCHON

green apple gelée, pineapple pear chutney, toasted brioche

## ADD A MIDDLE COURSE

**BLACK TRUFFLE** 65 per 5gm  
shaved over housemade tagliatelle

## MAIN COURSE

### PARISIAN GNOCCHI

confit leeks, wild mushrooms, soft cooked egg

### BACON WRAPPED CAROLINA TROUT

black trumpet mushrooms, toasted pine nuts, brown butter chicken jus

### BONELESS RIBEYE FILET

roasted brussels sprouts, pommes boulangères, sauce périgourdine

## DESSERT TO SHARE

### CUPID'S ARROW

citron cream, meringue, framboise

### CHOCOLATE DECADENCIA

flourless biscuit, milk chocolate mousse, cherry cordial

**98 per person**

**Wine Pairing, 50 per person**

**EXECUTIVE CHEF, BRIAN ARRUDA**

**PASTRY CHEF, ROBERT DIFFER**

*\*Items may be served raw, undercooked, or cooked to your specification. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.*