

valentine's dinner

choice of **first course**

LUMP CRAB CAKE

*pickled mustard seeds,
'waldorf' salad, green grapes*

-or-

KOREAN INSPIRED BEEF TARTAR

*house kimchi, gochujang, sesame oil,
scallion, 62 degree poached egg*

choice of **second course**

HOUSE MADE LINGUINI

*lobster tail, mentaiko garlic cream,
basil, crispy garlic*

-or-

MISOYAKI SEA BASS

*glacier 51 sea bass, quinoa,
kabocha puree, arugula, grape tomato*

choice of **third course**

SOUS VIDE BEEF TENDERLOIN

*morels in cream, green potato puree,
demi glace, truffled mushroom duxelles*

-or-

RED WINE BRAISED DUCK LEG

*mushroom and plum won tons, parsnip puree,
glazed counter culture organic farm baby carrots*

choice of **dessert**

by pastry chef cainan sabey

CHOCOLATE ROSE

*valrhona manjari chocolate cremeux,
strawberry rosewater coulis, brandied cherries,
strawberry whipped cream, candied cocoa nibs*

-or-

SWEET-TART

*blueberry frangipane, hawaiian honey ice cream,
blueberry elderflower compote,
lavender tahitian vanilla bean foam*



dinner

90

wine pairing

50