

Happy Valentine's Day

\$65 plus tax and gratuity

Amuse Bouche

Poached Quail Egg & Smoked Bacon

Prelude *(choice of)*

DUCK TWO WAYS

Confit rillets and liver pate on crustini

Make it a three way... add seared foie gras and kumquat vanilla marmalade...10

CHEF'S "VIAGRA"

Kumamoto Oysters on a half shell with tabiko caviar and lemongrass mignonette

Sesame Seared Ahi Tuna with blood orange sesame soy sauce

Salad

WINTER CITRUS SALAD

Kivi kumquat vinaigrette and sweet and spicy almonds

Entrée *(choice of)*

ROAST SIRLOIN OF BEEF

Yukon gratin, broccoli de cicco, and bordelaise

SEARED DAY BOAT SCALLOPS

Beluga lentils, wilted spinach, and blood orange beurre blanc

CRISPY PORK BELLY

Cannelloni bean and leek ragout, sautéed chard and boudin noir

Finale *(choice of)*

RED VELVET BEET CAKE

Whipped crème fraîche

ROSE SCENTED PANNA COTTA

Sugared rose pedal

DARK CHOCOLATE POT DE CRÈME

Port wine caramel and hazelnut brittle

Petit Fours