



VALENTINE'S DAY MENU

APPETIZERS

Oyster and Corn Cassolette

tarragon / baby spinach / american caviar vermouth

Organic Field Greens

shaved fennel / macerated tomatoes / ricotta salata / herbal mustard dressing

ENTRÉES

Pan Roast Local Grouper

olive oil braised young potatoes / bok choy / saffron-mussels sauce

Beef Rib Roast

black truffle potato au gratin / organic kale / green peppercorn sauce

Cavatelli Pasta

vegetable "pesto" / broccolini / pecorino romano

DESSERT

Red Velvet Brownie

kit kat ice cream / strawberry-caramel sauce

Raspberry-Lemon Tart

raspberry sorbet / mint syrup

\$125 per guest

Wine Pairings available ~ \$75 per guest