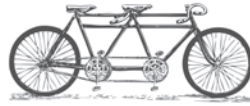


VALENTINE'S DAY DINNER



2 0 1 9

Starters

CELERY ROOT & TRUFFLE SOUP

creme fraiche + chive cup \ 7 | bowl \ 11

ROYAL RED PICKLED SHRIMP TOAST

shaved carrots + fresh herbs \ 14

HEART OF PALM SALAD

seasonal citrus, avocado, mint \ 12

CHILLED SEAFOOD PLATTER FOR TWO

shrimp, oysters, crab claws, marinated tuna \ 34

Entrees

STEAMED GOLDEN TILE FISH

green garlic grits, spinach, bacon vinaigrette \ 27

DUCK & WILD MUSHROOM RAGU

pappardelle pasta + pecorino \ 24

LOBSTER STUFFED LOBSTER

charred lemon, fennel, bernaise \ 36

DRY-AGED RIBEYE FOR TWO

potato gratin + bourbon barrel smoked salt \ 58

Dessert

STRAWBERRY CREAM PIE JAR

pistachio cookie crumble \ 7

ICE CREAM CAKE

dark chocolate + cherry coke \ 7

