



VALENTINE'S DAY DINNER

*\$275 per person**

Wine Pairing Option

*\$80 per person**

AMUSE BOUCHE

Chef's Seasonal Selection &
Laurent-Perrier Cuvée Rosé Champagne

APPETIZER

- choice of -

FOIE GRAS & STRAWBERRY

Hudson Valley Foie Gras, Brioche,
Cornichon, Triple Crunch

KOBOCHA BISQUE

Pumpkin Seed Pesto, Manchego Croquette,
Smoked Oil

OYSTERS & PEARLS

Trio of Canadian Oysters, Finger Lime

ENTREE

- choice of -

CHILEAN SEA BASS

Red Chicory, Celeriac Purée,
Caviar Beurre Blanc

STEAK & LOBSTER

AAA Filet, Butter Poached Lobster,
Spiced Carrot Purée

HOMEMADE TRUFFLE TORTELLINI

Ricotta, Mushroom Medley, Fresh Truffle

DESSERT

- choice of -

AMARENA CHERRY PARIS-BREST

Cherry Chantilly, Chocolate Choux, Gianduja Crèmeux, Candied Hazelnuts

TARTE TROPEZIENNE

Citrus Brioche, Vanilla Chantilly, Bergamot Pastry Cream

Tax & Gratuity Excluded