



# VALENTINE'S DAY DINNER

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## BEGINNINGS

### Goat Cheese Salad

frisée, beets, goat cheese croquettes, pistachio,  
oregano vinaigrette

17

### Shrimp Cocktail

cocktail sauce, lemon

18

### Winter Salad

gem lettuce, walnuts, grapes, apples, pomegranate,  
dried cranberries, green goddess dressing

16

### Seared Scallop

parsnip purée, sautéed spinach, truffle oil, chives

24

### Steak Tartare

Wagyu beef, toasted brioche, cornichon, capers,  
cured egg yolk, horseradish aioli

21

## ENTRÉES

### Duck Duo

honey-coriander glazed duck breast, duck confit,  
sweet potato gratin, chard

45

### Herb Crusted Half Rack of Lamb

cauliflower purée, white bean, snow peas,  
roasted tomatoes, date jus

48

### Grilled Cauliflower

sunflower seed, romesco, salsa verde, pepitas, tajin

20

### Filet Mignon

sautéed spinach, cipollini onion, baby carrots,  
compound butter, bordelaise sauce

60

### Pan Seared Chicken

pomme purée, braised Holland leek, baby carrots, natural jus

32

### Grilled Sword Fish

wild rice, bok choy, clam meat, sofrito, coconut broth

38

### Lobster Ravioli

Ricotta, creamy pomodoro, Calabrian chili, mint

45