

VALENTINE'S DAY 4 COURSE MENU

AMUSE - BOUCHE

Charbroiled Wellfleet Oyster
saffron-chive butter, 24 month
aged parmesan

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p e r s o n

FIRST COURSE

1/2 Dozen Raw Oysters

cocktail sauce, spicy citrus mignonette

French Onion Soup

veal, beef, & chicken stock, 3 cheese blend, parmesan crouton

Wild Mushroom Bisque

toasted walnuts, crème fraiche, fifty year sherry vinegar

Yellowfin Tuna Tartare

Belgian endive, Asian pear, avocado mousse, green yuzu kosho emulsion

Beet Carpaccio

Nancy's Camembert cheese, blood orange, hazelnuts, pomegranate seeds, beet gastrique, basil oil

Asian Pear & Fuji Apple Salad

mixed greens, purple ninja radish, Manchego cheese, spiced cashews,

Champagne-Dijon vinaigrette

Hudson Valley Foie Gras +15

black mission fig & Asian pear puree, vanilla pecan crumble,
pomegranate-jalapeno gastrique, brioche, aged balsamic pearls

Bolognese

house made pasta, ground beef and lamb, fennel, San Marzano tomatoes, 5 year aged parmesan

Ceviche*

salmon, shrimp & halibut, red onions, avocado, taro root chips

MAIN COURSE

Seared Moulard Duck Breast

celery root puree, rapini, cranberry-duck jus

Five Spiced Braised Short Rib

parsnip & pomme puree, Thumbelina carrot, Brussels sprouts, short rib jus

8 oz. American Wagyu NY Strip Steak +15

roasted baby bok choy, potato-blue cheese croquettes, red wine sauce

Roasted Cauliflower & Hummus

lemon-tahini hummus, broccoli, butternut squash, toasted hazelnuts, housemade lentil pita

Lobster & Black Truffle Risotto

shaved black truffles, 24 month aged parmesan, garlic, local crème fraiche

Wild Alaskan Halibut

roasted broccoli, Jimmy Nardello peppers, white sweet potato puree, pistachio & dried cherries, citrus beurre blanc

DESSERT

Vanilla Bourbon Crème Brulée

turbinado sugar crust, chocolate chip financier

Chocolate Duo Cake

chocolate almond cake, cherry syrup, ginger infused white & dark chocolate cream,
coffee ice cream

Pistachio Lemon Tart

crunchy pistachio, lemon cream, pistachio cream, mascarpone cream,
lemon ice cream

Chocolate Joconde Cake

almond sponge cake, dark chocolate cream, white chocolate coconut cream,
pina colada sorbet

These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.