



2025 Valentine's Day Dinner \$98 Per Person

Three Course Tasting Menu One Choice Per Course

Sommelier Wine Paring \$40



Lobster Ravioli

with Lobster Reduction, Tarragon & Crispy Shallots

Prime Beef Carpaccio

with Porcini Mustard, Baby Greens, Polenta Croutons & Shaved Parmesan

Maine Scallops on the Half Shell

with Meyer Lemon Ponzu, Shiso & Mandarinquats



Red Wine Braised Creekstone Beef Short Ribs

Tellaggio Potato Gratin & Fresh Horseradish

Crispy Hudson Valley Duck Confit

with Wild Mushroom-Pumpkin Risotto, Fuyu Persimmon & Amarone Duck Jus

Pan Roasted Wild Rockfish

with Sweet Potato Noodles, Water Spinach & Anise Basil



Warm Valrhona Chocolate Cake

with Raspberry Sauce, Vanilla Ice Cream & Brandysnap Tuile

Lemongrass Panna Cotta

with Passion Fruit & Coconut Almond Shortbread

Chef's Selection of Aged Cheeses

with Walnut-Cranberry Bread & Wild Flower Honey

VD 2025

◆Please inform your server about any allergies. Vegetarian options available upon request.

No substitutions. Menu subject to change.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

*20% gratuity is added to parties of 7 or larger.*Corkage fee is \$35 per 750 ml, maximum 2 bottles or 1.5L. *Cake fee is \$6 per person.