



Valentine's Day Weekend

Chef's Prix-Fixe Menu

February 14th, 15th & 16th, 2019

1st Course

Lobster Salad

Fennel, Moro Orange, Champagne Dressing

2nd Course

Ravioli

Ricotta, Speck Ham, Burrata, Sage Butter

3rd Course

Sea Scallop

Guanciale, Porcini Mushroom, Green Apple Puree

4th Course

Veal Filet en Croute

Taleggio, Adzuki Bean

5th Course

Petite Desserts

Tiramisu, Champagne Panna Cotta, Chocolate Macaroon, Raspberry Tartelette

\$90 per person*

Reservations required

**Plus applicable taxes and gratuity*