

◇ VALENTINE'S DAY ◇

2017

We proudly only serve meats and poultry that are 100% naturally raised and completely antibiotic and hormone free.

STARTERS

LUMP CRAB BRANDADE

aged cheddar, dried tomato, grilled ciabatta

ARTISAN CHEESE DUO & CHARCUTERIE PLATE

rhubarb jam

FRIED CHICKEN ROULADE

duck fat fritters, root vegetable gratin, cayenne honey

CARNE ASADA CARPACCIO

cilantro puree, carrot sauce, fried rice paper

GNOCCHI

confit tomato, walnut pesto, parmesan

DINNER

MANHATTAN STEAK

truffle, savory bread pudding, pea tendrils

PAELLA - LANGOUSTINES

diver scallops, chorizo, pequillo

LIVE LOBSTER

red potato, nettle creme fraiche,  
green curry mussels, acidified butter

PORK PORTERHOUSE

bacon-potato salad, shishito pepper,  
spinach, coriander salt

BRICK GRILLED JIDORI CHICKEN

chicory salad, purple yams

DESSERT

RICOTTA POUND CAKE

lemon curd, mascarpone mousse, berries

BEIGNETS - BLACKBERRY

zinfandel jam, orange ricotta

GINGER AND COFFEE POT DE CREME

raspberry and anisette cream

\*Gluten-free bread available upon request

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE

*Consuming raw or undercooked meats, poultry, seafood,  
shellfish, eggs or unpasteurized milk may  
increase your risk of foodborne illness.*

executive chef *Shaun Werth*

