



Veuve Clicquot

■ REIMS FRANCE ■

Amuse Bouche

CHILLED OYSTER ON THE HALF SHELL

CHILI MIGNONETTE

First Course

CHOICE OF

ARUGULA & RADICCHIO SALAD

TOASTED PINE NUT HUMMUS, MISSION FIGS, PICKLED CIPOLLINI ONIONS

GOAT CHEESE, CILANTRO VINAIGRETTE

SPINACH & FRISEE SALAD

ROASTED APPLE, RASPBERRY, BUTTERED ALMONDS

WATERMELON RADISH, FETA CHEESE, LEMON VINAIGRETTE

WILD MUSHROOM BISQUE

PICKLED MUSHROOMS, BLACK TRUFFLE CHIMICHURRI

Second Course

CHOICE OF

PAN SEARED RED SNAPPER

GREEN PEA PUREE, GRILLED ASPARAGUS, BLISTERED CHERRY

TOMATOES, CRISPY POTATOES

COFFEE RUBBED BEEF TENDERLOIN

BONIATO SWEET POTATO, BROCCOLINI, CHARRED SHISHITO

RELISH

BASIL & MASCARPONE TORTELLINI

STEWED HEIRLOOM TOMATOES, WILTED TUSCAN KALE

BROWN BUTTER SAUCE

Dessert

CHOICE OF

DARK CHOCOLATE CHERRY DECADENCE

DARK CHOCOLATE, BRANDIED CHERRY BAVARIAN

DEVILS FOOD CAKE & COCOA WAFER CRISP

PASSION FRUIT TART

PASSION FRUIT CRÈMEUX, VANILLA ALMOND SABLE

COCONUT SORBET, SALTED CARAMEL MACARON

Valentine's Day

February 14th, 2019

Specialty Cocktails 15

MY SWEET VALENTINE

KETEL ONE CITROEN, RASPBERRY SHRUB

ORGEAT, LEMON, EGG WHITE

QUEEN OF HEARTS

COGNAC, AMARETTO, BRUT CHAMPAGNE

MI CORAZON

TEQUILA, APEROL, LILLET BLANC, MI CASA BITTERS

ALL YOU NEED IS LOVE

VODKA, LIME, EGG WHITE, AMARO NONINO, BLACKBERRIES

BIG HUNK

PEANUT OIL BOURBON, ORGEAT, ALMOND MILK, HONEY SYRUP

OBJECT OF MY AFFECTION

MEZCAL, PISCO, MARASCHINO, GRAPEFRUIT, LIME, DEM

CHEF ALEX ROBINSON THOUGHTFULLY PRESENTS A FOUR-COURSE VALENTINES DAY MENU

PAIRED WITH A VEUVE CLICQUOT ROSE TOAST

\$135 ++ PER PERSON

