



Valentine Dinner

February 9, 10 & 14, 2018

Choose one from each course

First Course

Classic French Onion Soup

Sauternes Poached Lobster

honey apple slices, huckleberry paint, mâche salad

Second Course

Tableside Caesar For Two

traditional preparation, boquerones anchovies

Red Gem Lettuce and Spinach Salad

*roasted beets, pancetta, pickled carrots,
white balsamic orange blossom honey vinaigrette*

Third Course

Pan-Seared Crab Cakes

aspiration, blood orange vin blanc

Long Island Duck Breast

*duck confit and caramelized leek risotto,
chanterelle mushroom, smoked cherry demi*

Stuffed Prawn and Lobster Imperial

ginger black rice, citrus glazed carrot

Certified Black Angus N.Y. Strip Steak

roasted garlic yukon gold potato purée, purple asparagus, demi glace

Fourth Course

Dark Chocolate Mousse Praline Pyramid

cocoa nib almond crunch, crème anglaise

Strawberry Rhubarb Creamsicle Gateaux

champagne gelée, mango coulis

Brown Sugar Crème Brûlée

toasted pecan streusel, caramel sauce

\$95 per person plus gratuity