



# HAPPY VALENTINES DAY!

## Thursday, February 14<sup>th</sup>, 2019

### SUPPLEMENTAL STARTERS

#### HALF DOZEN BUCKLEY BAY OYSTERS

champagne mignonette, lemon | 15

#### TSAR NICOULAI OSETRA CAVIAR

potato blinis, crème fraîche, minced red onion, fried capers  
half ounce (two piece) 50 | full ounce (four piece) 95

#### SEARED HUDSON VALLEY FOIE GRAS

house brioche, marcona butter, shaved black truffles, quince jam | 25

### FIRST COURSE

#### LOBSTER BISQUE

crème fraîche, fennel fronds

#### PEAR & APPLE SALAD

arcadia greens, poached granny smith & bartlett pear, pecans, gorgonzola, d'anjou vinaigrette

#### GRILLED WHOLE LEAF ROMAINE

charred grapes, brioche croutons, spanish anchovy, pecorino, creamy house caesar dressing

#### DUNGENESS CRAB & SALMON CAKE

harissa-tarragon remoulade, spiced micro green salad, meyer lemon citronette

### ENTRÉE

#### SEAFOOD RISOTTO

dungeness crab, maine lobster, manilla clams, fennel, leeks, shaved mizithra cheese

#### FILLET OF BEEF

herb mashed potatoes, sautéed french green beans, shallots, garlic, thyme-wine demi glace

#### BRAISED LAMB SHANK

creamy katzimaki, tossed arugula, lamb reduction, grated mizithra cheese

#### PAN ROASTED CHILEAN SEABASS

charred baby bok choy, marinated shitake mushrooms, scallion, miso-seabass dashi

#### LOBSTER TAIL DUO

two 4 oz maine lobster tails, herb mashed potatoes, sautéed green beans, citrus-garlic drawn butter

**add 4 oz main lobster tail to any entrée, served with citrus-garlic drawn butter - 16**

### DESSERT

#### WHITE CHOCOLATE & RASPBERRY MOUSSE BOMBE

chocolate arrows, vanilla shortbread cookie, meringue kisses

#### PASSION FRUIT TART

house made chocolate ice cream

#### FLOURLESS CHOCOLATE CAKE

vanilla crème anglaise, strawberry sorbet, roasted hazelnut oil, maldon sea salt

#### BRIOCHE BREAD PUDDING

hot butterscotch, house made maple-snickers ice cream

three course menu 65 | wine pairing 30