



valentine's menu

\$75 per person, three course

first choose one

HAMACHI CRUDO

passion fruit dressing, kimchi, turnips

CHILLED OYSTERS

half dozen, west and east coast, cocktail sauce, mignonette, lemon

BABY GREENS SALAD

artichoke, english cucumber, grape tomato, shaved carrot,
dijon herb vinaigrette

second choose one

HEART SHAPED CHEESE RAVIOLI

red beet sauce

FILET MIGNON

7oz, red onion marmalade, mashed potatoes, carrots,
green beans, green pepper sauce

SEARED SCALLOPS

corn puree, green peas, bacon, watercress, asparagus

third choose one

S'MORES nutella ice cream, chocolate sauce

RED VELVET CAKE raspberry sauce



EXECUTIVE CHEF: FERNANDO SANTIAGO

• CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.