



SAINT VALENTINE'S DAY - Friday, February 14, 2025

## THE MENU

Four courses followed by a complementary dessert - \$189  
with Wine - \$274

### FIRST COURSE *select one*

**Rohan Duck Broth, Garnished with Foie Gras and Button Mushrooms**

*Verdelho, Blandy's Ten Year*

**Rich Lobster Soup with Curry, Intense Lobster Stock Reduction Finished with Cream, Butter-Poached Lobster, Curry Oil**

*Amontillado Jerez V.O.R.S., Byass "Del Duque" 30 Year*

**Shrimp & Grits, Andouille Sausage, Tasso Ham, Anson Mills Stone-Ground Creamy Grits**

*Chardonnay, Winderlea (Willamette Valley) 2019*

**Raspberry Point Oysters on the Half Shell, Red Wine Mignonette**

*Champagne, Laurent-Perrier "La Cuvée" Brut (France) NV*

### SECOND COURSE *select one*

**Gem Lettuce, Radicchio, Toasted Pine Nuts, Colston Basset Stilton, Clementines**

*Riesling, Dr. H. Thanisch (Mosel) 2022*

**Arugula and Frisée Salad, Aged Reggiano, Fresh Lemon, Ancient Greek Extra Virgin Olive Oil**

*Pinot Blanc, Sipp Mack "Tradition" (Alsace) 2022*

**Scottish Smoked Salmon, Chive Crème Fraîche, Baby Watercress Salad**

*Sauvignon, Cantina Terlan "Winkl" (Italy) 2023*

**Wild Rockfish Carpaccio, Chives, Poppy Seeds, Pink Peppercorn, Champagne Vinaigrette**

*Rías Baixas, Do Ferreiro (Spain) 2023*

### THIRD COURSE *select one*

**White Truffle Fettucine, Royal Trumpet Mushrooms, Aged Reggiano, Butter Sauce**

*Pinot Noir, Rolly Gassmann (Alsace) 2019*

**Pan-Roasted Sea Scallop, Spaghetti alla Chitarra, Parmesan and Fresh Black Winter Truffle Cream**

*Chardonnay, Vie di Romans "Ciampagnis Vieris" (Italy) 2021*

**Escargot in Little Pots, Wild Burgundy Snails, Slow Roasted Cherry Tomato, Snail Butter, Brioche Toast**

*Côtes du Rhône, Domaine de la Vieille Julienne "lieux-dit Clavin" (France) 2021*

**Saffron and Lemon Risotto, Fresh Rosemary, Aged Reggiano, Spanish La Bomba Rice**

*Marsanne, Yves Cuilleron "Les Vignes d'à Côté" (N. Rhône) 2022*

### FOURTH COURSE *select one*

**Pan-Roasted Wild Halibut, Fresh Artichoke, Roasted Cippolini Onions, Basil and Lime Beurre Blanc**

*Rueda, Nisia "Las Suertes" (Spain) 2022*

**Roasted Rohan Duck Breast, Celeriac Salad, Toasted Walnuts, Walnut Oil**

*Barbaresco, Albino Rocca (Italy) 2020*

**Grilled Prime Beef Tenderloin, Petite Rouge Pea Hoppin' John, Fried Green Tomato, Knob Creek Bourbon Sauce**

*Cuvelier Los Andes "Grand Vin" (Mendoza) 2018*

**Roasted Lamb Rack Chop, Yukon Gold Potato Gratin, Haricot Vert, Red Wine and Fresh Black Winter Truffle Reduction Sauce**

*Saint-Emilion Grand Cru Classé, Château La Marzelle (Bordeaux) 2020*

### DESSERT *select one*

**Chocolate Espresso and Mascarpone Torte, Espresso Crème Anglaise**

**Passion Fruit Crème Brûlée**

**Raspberry Bavaois, Port Wine Sauce**

**Manjari Chocolate Mousse, Chocolate Décor**

**Fresh Raspberry Sorbet**

*Gratuity of 20% is applied to parties larger than five. Please refrain from using cell phones in the dining room.*

Cindy Wolf · Executive Chef & Owner  
Everardo Florentino · Chef de Cuisine