



SAINT VALENTINE'S DAY - Saturday, February 14, 2026

THE MENU

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

FIRST COURSE *select one*

- Royal Ossetra Caviar with Shallots, Egg Yolk, Chives, Crème Fraîche, Brioche Toast (*\$95 Supplement*)
- Rich Lobster Soup with Curry, Intense Lobster Stock Reduction Finished with Cream, Butter-Poached Lobster, Curry Oil
- Fresh Artichoke Soup, Fresh Black Winter Truffle, Ancient Greek Extra Virgin Olive Oil
- Chesapeake Bay Oysters on the Half Shell, Champagne Mignonette, Lemon Crown
- Escargot in Little Pots, Wild Burgundy Snails, Slow Roasted Cherry Tomato, Snail Butter, Brioche Toast
- Jumbo Lump Crab Gratin, Buttery Breadcrumbs

SECOND COURSE *select one*

- Arugula and Frisée Salad, Aged Reggiano, Fresh Lemon, Ancient Greek Extra Virgin Olive Oil
- Scottish Smoked Salmon, Watercress and Yukon Gold Potato Salad, Chive Crème Fraîche
- Lamb, Pork and Foie Gras Balotine, Mustard Greens, Sauce Remoulade, Palladin Toast
- Wild Rockfish Carpaccio, Jalapeño, Lime, Cilantro, Red Onion, Blood Orange

THIRD COURSE *select one*

- White Truffle Fettucine, Royal Trumpet Mushrooms, 24-Month Aged Reggiano, Butter Sauce
- Pan-Roasted Sea Scallop, Lardons, Wilted Baby Spinach, Argentine Chimichurri
- Benne seed Encrusted Fried Chicken, Southern Spoonbread, Roasted Sweet Corn, Whiskey Sauce
- Wild Porcini Mushroom and Barolo Risotto, 24-Month Aged Reggiano, Spanish La Bomba Rice
- Fresh Black Winter Truffle Risotto (*\$50 Supplement*)

FOURTH COURSE *select one*

- Pan-Roasted Red Snapper, English Peas, Roasted Fingerling Potatoes, Vin Jeaune and Leek Cream Sauce
- Braised Lamb Neck, Slow-Roasted Pork Belly, House Made Lamb Sausage, Potato Purée
Sauce Bordelaise made with Beef Bone Marrow and Red Bordeaux
- Shrimp and Lobster Vol-au-Vent, Puff Pastry, Button Mushrooms, Cognac and Lobster Cream
- Braised Beef Short Rib, Crispy Grit Cake, Braised Carrots, Roasted Cippolini Onions, Braising Reduction Sauce
- Beef Wellington (*\$50 Supplement*)

DESSERT *select one*

- Chocolate Espresso and Mascarpone Torte, Espresso Crème Anglaise
- Passion Fruit Crème Brûlée
- Raspberry Cheesecake
- Napoleon, Layers of Manjari Chocolate Mousse, Pecan Tuile, Fresh Blackberries
- 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