



Happy Valentine's Day

glass rosé champagne

AMUSE

Chef's Amuse

FIRST COURSE

(choice of one)

Lobster Bisque

white truffle crème fraîche quenelle

Truffled Steak Tartar

red onion, lemon, quail egg, toast points

Oysters on the Half Shell

champagne-blood orange mignonette

Tomato Confit Tartlet

rocket arugula, parmesan reggiano, mushroom foam, balsamic reduction

MAIN COURSE

(choice of one)

Half Roasted Boneless Chicken

yukon potato puree, rainbow chard, jus

Crab Stuffed Live Maine Lobster

sautéed bloomsburg spinach, chive flower blinis, blood orange hollandaise

Pan Seared Duck Breast

parsnip puree, blood orange-water salad, ginger-port reduction

Roasted Sonoma Rack of Lamb

roasted fingerling potatoes, marinated fennel, lamb jus

Chateaubriand (for two)

yukon potato puree, sautéed bloomsburg spinach, red wine reduction

DESSERT

(choice of one)

Blood Orange Segments on Saffron Syrup

pistachio icecream

White Chocolate Frozen Souffle

champagne candied berries

Passionfruit Coconut Custard Cake

lime chantilly

Port Dark Chocolate Truffle Torte

pink peppercorn syrup

\$75 per person

(excludes tax and gratuity)