



Valentine's Day

COURSE ONE

choose one

LOBSTER AND ASPARAGUS BISQUE

caviar

IMPORTED BURRATA

winter vegetables, hazelnuts, pomegranate vinaigrette

COURSE TWO

choose one

MASCARPONE GNOCCHI

mushroom ragu, preserved truffles

MEYERS LEMON SCENTED SCALLOPS

corn puree, pickled raisin

COURSE THREE

choose one

PRIME SIRLOIN OF BEEF

charred cauliflower, concentrated hibiscus tomato jam, red wine jus

ROASTED SEA BASS

celery root, pickled fennel and ginger slaw, candied bacon green beans

SAFFRON AND BEET PICKLED CAULIFLOWER STEAK

crispy chickpea hash, asparagus mint salad

COURSE FOUR

choose one

TRIPLE LAYER CHOCOLATE CAKE

vanilla crème toasted cocoa nibs, caramel

PINK CHAMPAGNE POSSET

champagne mousse, crispy raspberry, white chocolate



Select garnishes, herbs, spices, and seasonal vegetables, are sourced fresh from our organic garden located on our grounds.

Please alert your server to any dietary restrictions and we will try to accommodate.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.