

VALENTINE'S DINNER

PRIX FIXE \$140 / \$195 WITH WINE PAIRINGS

AMUSE BOUCHE

FIRST COURSE

ROASTED BABY BEET TARTARE *belgian endive, fennel slaw*

or

WAGYU CARPACCIO *boschetto al tartufo, baby kale, honeycomb*

or

ROYCE LOBSTER BISQUE *lobster knuckles, tarragon, aged sherry*

or

MARKET GREENS *poached pear, pomegranate, feta*

SECOND COURSE

BLACK TRUFFLE RISOTTO

perigord truffles, port reduction, garlic chip

THIRD COURSE

VEAL OSSO BUCCO

vadouvan, creamy polenta, roasted brussels sprouts

or

WOOD-GRILLED MOYER FILET

creamed spinach, potato fondant

or

PAN-SEARED JOHN DORY

roasted sunchoke, aged soy, shishito peppers

or

PAPPARADELLE PASTA

brown butter, winter vegetable fricassee

FOURTH COURSE

CHOCOLATE CAKE

salted caramel, espresso ice cream

or

STRAWBERRY SHORTCAKE

cream cheese, pistachio crumble

chef de cuisine

DOMINIQUE SHELTON

manager

SIMONE CHAKIR