

VALENTINE'S DAY MENU

THURSDAY, FEBRUARY 14 - 16

\$49

PER PERSON

PLEASE SELECT ONE FROM EACH COURSE

**\$50 VEUVE CLICQUOT HALF BOTTLES
25% OFF BY THE BOTTLE WINE**

AMUSE

Oyster with Housemade Giardinere Mignonette

Potato Croquette, Cheddar Cheese & Black Truffle

FIRST COURSE

Shrimp Bisque, Puff Pastry, Poached Shrimp & Chervil

Roasted Japanese Sweet Potato, Vadouvan Curry,
Pistachio & Cilantro

SECOND COURSE

Beef Wellington, Potato Puree & Red Wine Sauce

Crispy Duck Leg Confit, Creamy Grits, Honey & Herbs

Pan Seared Scallops, Lentils 2 Ways, Maitake Mushrooms, & XO Sauce

THIRD COURSE

Sticky Toffee Pudding

Cheesecake, Citrus Curd & Candied Nut

THE MENU IS DESIGNED FOR EACH GUEST TO ENJOY INDIVIDUALLY. REGULAR RESTAURANT MENU ITEMS MAY BE ORDERED IN ADDITION.
BEVERAGES, TAX AND GRATUITY NOT INCLUDED