

Valentine's Day

DINNER MENU

FIRST COURSE

For The Table

Arctic Char Crudo

watercress aguachile, marcona almond, smoked trout roe

Baby Carrots

maple glazed, tzatziki, pomegranate

Caesar Salad

baby gem lettuce, toma cheese, house croutons, bonito caesar dressing

SECOND COURSE

Select One Entrée Per Guest

Vegetable Risotto

Carolina Gold rice, maitake mushrooms, pickled vegetables, cashew butter, black truffle

Dayboat Scallops

white corn grits, pine nut vinaigrette, crispy leek

Whole Rainbow Trout

grilled fennel and radicchio salad, broccolini, chimichurri, charred lemon

Amish Chicken

roasted potatoes, root vegetables, sauce périgieux

10oz Filet Mignon (+20) | 20oz Bone-In Ribeye (+35) | 4oz A-5 Wagyu (+60)

all upgrades served with mixed mushrooms and creamed potato

DESSERT

Select One For The Table

Cheesecake

Chef's seasonal special

Sticky Toffee Pudding

malted milk brittle, caramel, dulce de leche gelato

Luxe Upgrades

Oysters | \$21

golden balsamic mignonette

Seafood Tower | \$145

lobster, king crab,
jumbo shrimp, oysters

Caviar Service

proudly serving Petrossian Caviar

Transmontanus | \$95

Royal Daurenki | \$145

Tsar Ossetra | \$195

*Please be advised that consuming raw or undercooked food may increase your risk of foodborne illness.
Please be advised that a 20% service charge will automatically be applied to parties of 6 or more.*