

# *Valentine's Day*

Thursday, February 14, 2019

3 course prix fixe menu \$79-\$99 priced according to entrée selection

## *Appetizers*

- Montauk Pearl Oysters & Caviar** Champagne Mignonette
- Winter Radicchio** Upstate Apples, Provolone & Torn Croutons
- Tuna Tartare** Caviar, Pine Nuts & Brioche Toast
- Roasted Rainbow Beets** Greek Yogurt, Hazelnuts & Lemon, Honey Vinaigrette
- Forbidden Black Rice** Fennel Sausage, Wild Leeks & Cured Egg Yolk
- Hiramasa Crudo** Pomegranate, Purple Radish & Chives
- Steak tartare** Pickled Mustard Seeds, Salsify Chips & Black Truffle Vinaigrette
- Service of American Sturgeon Caviar** (\$55 Supplement)

## *Entrées*

- Homemade Mezzelune Rossa** Chanterelles & Sunchoke Crema **79**
- Roast Amish Chicken** Maitake Mushrooms & Salsa Verde **83**
- Red Snapper** Lobster Pansotti, Sweet Potato & Saffron Brodo **88**
- Pan Roasted Duck Breast** Sour Cherry & Duck Leg Arancini **92**
- Seared Diver Scallops** Truffled Cauliflower & Brown Butter **95**
- Double Cut Lamb Chops** Baby Artichokes, Creamy Polenta & Mint Gremolata **99**
- Grilled Filet Mignon** Roasted Purple Potatoes & Sauce Diable **99**

## *Desserts*

### **Red Velvet Heart**

- Banana Tart** Malted Chocolate Pecan Ice Cream
- Bittersweet Chocolate Lovers' Torte**
- Pumpkin Cheesecake** Speculoos Cookie Crust
- Warm Pecan Pie** Tahitian Vanilla Ice Cream
- Fresh Berries** Chantilly Cream
- Selection of Artisanal Cheese** Coupole, Kunik & Tumbleweed

***Executive Chef, Brenton Lee***