



Valentine's Week
4 Course Tasting Menu
\$75 | \$90 with wine pairing
available Tuesday-Saturday with our ala carte menu

first course

butter poached stonington red shrimp, marcona almond-bay leaf cream, poached leeks

or

house smoked duck ham, caramelized cipollini onion, pickled salsify

second course

whole roasted cauliflower, black truffle mornay, almost burnt parmesan, 6 minute eggs

or

pan roasted john dory, truffled sunchoke, blood orange madeleines

third course

grilled bison tenderloin, pan fried red cabbage and lignonberries, sauce bordelaise

or

guinea hen, foie gras stuffing and savoy cabbage, sauce hollandaise

fourth course

dark chocolate fondant, chestnut cream, vanilla tuille

or

pan roasted pineapple tartine, pink peppercorn sable, toasted coconut sorbet

thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illnesses