

# Valentine's Day

DINNER MENU | \$85 PER PERSON

## FIRST COURSE

*Select 2 For The Table To Share*

**Netarts Bay Oysters**, golden balsamic mignonette

**Hamachi**, pomegranate, lime confit, black radish, shiso leaf

**Baby Kale**, maple vinaigrette, butternut squash, shaved pear, spiced pepitas

**Vine Ripe Tomato Toast**, burrata, basil seeds, pickled shallots

## SECOND COURSE

*Select 1 For The Table To Share*

**Heirloom Cauliflower**, lampang sauce, honey yogurt

**Brussels Sprouts**, red pepper coulis, guanciale, one-hour egg

**Cacio e Pepe**, parmesan, black pepper

*Select 2 For The Table To Share*

**Vegetable Risotto**, maitake mushrooms, pickled carrots, cashew butter, black truffle

**Salmon**, black beluga lentils, chicken liver sauce, fennel salt

**Organic Half Chicken**, herb spätzle, oyster mushrooms, cashews, Hunter's Sauce

**Filet Oscar**, 8oz filet mignon, king crab, broccolini, brioche, sauce bernaise

## THIRD COURSE

*Select 1 For The Table To Share*

**Strawberry Cheesecake**, strawberry compote, whipped basil cream

**Candy Bar**, crispy nougat, chocolate ganache, honey walnut caramelo, buttermilk sorbet

## Luxe Upgrades

### Whole Roasted Fish | \$65

fish of the day, winter vegetable  
ratatouille, Carolina Gold rice pilaf

### Seafood Tower | \$145

lobster, king crab,  
jumbo shrimp, oysters

### Bone-in Ribeye | \$89

Pat LaFrieda's 22oz Dry-Aged Bone-  
in Prime Ribeye, maitake mushrooms,  
garlic butter crushed potatoes

### Caviar Service

Siberian Baerii | \$95  
Sasanian Imperial Osetra | \$165  
Iranian Pearl Asetra 000 | \$220

*Prices are for food only and do not include taxes or gratuity.*

*Please be advised that consuming raw or undercooked food may increase your risk of foodborne illness.*