



Valentine's Day Set Menu

Amuse Bouche

osetra, crème fraiche, chive baton, potato croquet

Anitpasti

twice baked goat cheese soufflé
roasted baby beets, burrata, micro-greens, hazelnuts, sweet herb pesto
butter lettuce, chives, tarragon, vinaigrette royale
oysters, rose mignonette

Primi

potato gnocchi, dungeness crab, parsley, garlic butter, meyer, lemon
agnolotti del plin, roasted veal, braised savoy cabbage, docetta jus
tonnarelli, ragout, cherry tomato, basil

Secondi

guinea hen, baby kale, honey glazed carrots, cipollini onions
scottish salmon, citrus braised endive, baby fennel, arugula
braised short rib, creamy polenta, kale
wild mushroom risotto

Dessert

chef selection