



VALENTINE'S DAY 2024
four course dinner
\$85 per person

first course

apple & kale salad, candied almonds, grana padano
or
hamachi crudo, yuzu compress, pineapple, avocado

second course

chocolate tagliatelle, duck leg confit, cured egg yolk
or
sweet garlic marinated shrimp, pear couscous,
sun dried tomato, basil

third course

branzini, bibiana sauce, cilantro
or
short rib , potato puree, bourguignon

fourth course

chocolate tart, raspberry, vanilla ice cream

optional beverage pairing TBA!

*** menu subject to change ***