



## **Happy Valentine's Day!**

### **FIRST COURSE**

*Selection of*

#### **Long Island Bay Oysters Rockefeller**

Garlic, Herb Breadcrumbs, Parmesan

***Muscadet, Melon de Bourgogne, France 2016***

*or*

#### **Demkota Ranch Beef Carpaccio**

Arugula, Parmesan, Blood Orange Vinaigrette

***Chinon, Marie De Beauregard, France 2017***

*or*

#### **Baby Arugula**

Grilled Figs, Candied Walnuts, Goat Cheese

***Chablis, Domaine Testut, Vieilles Vignes, France 2018***

### **SECOND COURSE**

*Selection of*

#### **Brazilian Butter Poached Lobster**

Truffle Mushroom Risotto, Lemon Zest and Fine Herbs

***Chardonnay, Ferrari Carano, Sonoma County, CA 2017***

*or*

#### **Brick Pressed Joyce Farm Chicken**

Winter Vegetables, Dandelion, Fonio, Natural Au Jus

***Pinot Noir, Ferrari-Carano, Anderson Valley, CA 2016***

*or*

#### **Creekstone Farms Beef Ribeye**

Charred Onion Soubise, Winter Vegetables, Duck Fat Fries

***Malbec, Cupcake, Mendoza, Argentina 2017***

### **DESSERT**

*Selection of*

#### **Classic Crème Brulee**

Vanilla Egg Custard, Chocolate Graham Cracker, Mulled Berries

*or*

#### **Nutella Crepe Layered Cake**

Filberts, Vanilla Gelato

***Sauterne, Carmes de Rieussec, France 2011***

***\$58.95 per person***

***Optional Wine Pairings Available for \$20 per person***

*Price Exclusive of Tax and Gratuity*

**Executive Chef**

Denton Whyte

*Reminder:*

*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your chance of foodborne illness*