

valentines day sucks

\$120 per couple \$170 with wine and whiskey

heart shaped savory fudge

foie gras, rose petals, sweet

grilled vanilla scented hearts of palm

bleeding heart radish, avocado, baby's breath, blood orange

maine lobster & white truffle pot pie

truffled lobster cream, mushrooms, parisian vegetables

chateaubriand for two

roasted oysters, comte dumplings, traditional garniture

mini red velvet cake

assorted valentines

supplement

osetra caviar service \$45

farmed caspian caviar, yellow potato blini, traditional garniture, chive oil



kitchen hours: monday – thursday 5-10 friday & saturday 5-11 sunday 4-9

** contains raw unpasteurized eggs eating undercooked or raw meat or seafood can cause illness*