



VALENTINE'S DAY MENU

February 14th, 2026

\$85 per person (tax + gratuity not included)

FIRST COURSE – SHAREABLE STARTER

Charcuterie for 2

Whipped Truffle Goat Cheese, Thomasville Tomme, Truffle Salami, Prosciutto, House
Pickled Veggies, Lavash

Braised Short Rib & Smoked Gouda Croquettes

Creole Mustard Aioli

Raw Oysters on the Half Shell

Kiwi & Winter Citrus Granita

SECOND COURSE

Butternut Squash Soup

Mascarpone Cheese, Brown Butter, Sage

Roasted Beet Salad

Whipped Goat Cheese, Kumquat, Champagne & Orange Blossom Vinaigrette, Candied
Pecans, Winter Lettuces

Crabcake & Caviar

Warm Meyer Lemon Cream

THIRD COURSE

Grilled 8oz Filet

Aligot Potatoes, Broccolini, Diane Sauce, Maitake Mushroom

Petit Lobster Tail Thermidor

Grilled Asparagus, Roasted Fingerling Potatoes, Charred Lemon, Watercress

Grilled Lamb Chops

Gigante Beans Cassoulet, Bacon Lardons, Brown Butter Green Beans, Crispy Herb Breadcrumbs

Butternut Squash & Potato Gnocchi

Truffle Cream Sauce, Chanterelle Mushrooms, Parmigiano Reggiano, Chives

FOURTH COURSE

Pear & Date Cobbler

Cardamom, Gelato

6 Layer Black Forest Chocolate Cake

Milton's Carrot Cake