



## Happy Valentine's Day

*Prix-fixe menu \$70*

*Choose 2 of the following: draft beer, bottle beer, wine or house liquor \$15*

*3 course Sommelier Pairing \$20*

### FIRST COURSE

**Whiskey Barrel Smoked Wagu Beef\***, *garlic chips, pickled fresno chilies*

**Baked Oyster "Rockefeller"**, *fresh crab, bacon, herbed crumb, brown butter*

**Roasted Winter Squash Salad**, *tempura greens, compressed pears, charred onion aioli*

**Lobster Bisque**, *cognac cream, warm lobster salad*

### MAIN COURSE

**Braised Pork Cheek "Stroganoff"**, *beet pappardelle, wild mushrooms, crème fraiche*

**Pan Roasted Halibut**, *baby artichoke barigoule, tapenade, smokey broth*

**Butternut Squash Agnolotti**, *butternut squash, ginger cream, 5 spice crumb*

**Roasted Filet Mignon\***, *Yukon potato "risotto", Brussels sprouts,*

*red onion marmalade, bordelaise*

*Add ons: Butter Poached Lobster 2oz \$12 Crab Cake Oscar \$12 Hudson Valley Foie Gras \$12*

### DESSERT

**Caramel Pretzel Bar**, *vanilla gelato*

**PB&J**, *butter brioche, raspberry fluid gel, gianduja chocolate*

**Red Velvet Cake**, *cream cheese mousse, beet glaze*

\*This item may be undercooked. Consuming raw or undercooked to order meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.