Valentine's Dinner

Three-Course Prix Fixe · $55 per Guest

Complimentary glass of Champagne

FIRST COURSE
Choice of

OYSTERS ON THE HALF SHELL
half dozen · cocktail sauce · mignonette

LOCAL LETTUCES
pickled leeks · shaved aged Manchego cheese · almond brittle · grapes

BEET & BURRATA SALAD
roasted beets · arugula · pistachio · pesto vinaigrette

SECOND COURSE
Choice of

GRILLED FILET MIGNON
port wine sauce · garlic potato purée · charred broccolini

SEARED SCALLOPS
parsnip puree · brown butter & caper sauce · crispy prosciutto

HERB-ROASTED HALF CHICKEN
whole grain mustard cream · rosemary fingerling potatoes · haricot verts

WILD MUSHROOM & WINTER VEGETABLE RISOTTO
(Vegetarian)
parmesan · black truffle · crispy leeks

THIRD COURSE
Choice of

CHOCOLATE LAVA CAKE
vanilla bean gelato

TIRAMISU
espresso-soaked ladyfingers · mascarpone cream · cocoa dust

STRAWBERRIES & CREAM CHEESECAKE
strawberry compote

À LA CARTE ENHANCEMENTS

OYSTERS ON THE HALF SHELL
east coast oysters · classic mignonette · cocktail sauce
Half Dozen · 18
One Dozen · 34

8 OZ LOBSTER TAIL
butter-poached lobster tail, served à la carte
45

SHAVED BLACK TRUFFLES
Freshly shaved black truffles added to any dish
15

FOR THE TABLE

POTATO PURÉE
12

BROCCOLINI
12

ROASTED BABY CARROTS
12

FRENCH FRIES
10

TRUFFLE FRIES
grated Parmigiano Reggiano
12

THE DIME

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