



VALENTINE'S DAY 2020

\$99 PER PERSON

SELECT ONE DISH FROM EACH COURSE

1ST COURSE

BLUE CRAB CROQUETTE, Lemon Aioli

ROASTED BACON WRAPPED DATE

ENDIVE, La Peral, Black Walnut

WARM CHORIZO, Dijon

2ND COURSE

LOBSTER BISQUE, Black Truffle, Manchego Croutons

ROASTED WILD MUSHROOMS, Cabbage, Truffle Jus

SEA SCALLOPS, Roasted Tomato, Bacon, Sautéed Spinach, Beurre Blanc

WOOD GRILLED SHENANDOAH LAMB CHOP, Butternut Squash Purée, Green Olive Vinaigrette

3RD COURSE

MESCLUN GREENS, Truffle Vinaigrette

VEAL BREAST CARPACCIO, Capers, Parsley, Anchovy Vinaigrette

RADICCHIO, Manchego, Pistachio, Sherry Vinaigrette

BUTTER LETTUCE, Jamón Serrano, Idiazabal, Guindilla Chili Vinaigrette

4TH COURSE

DUCK BREAST MAGRET, Espresso Roasted Parsnips, Fig Jus

BONE-IN STRIP STEAK, Potato-Cheese Croquettes, Sauce Au Poivre

ROCKFISH, Peruvian Potatoes, Morel Mushroom Vin Blanc

EGG PASTA, Roasted Sunchoke Soubise, Truffle, Spinach, Idiazabal

DESSERT

CHOCOLATE HAZELNUT BOMBE, Dark Chocolate Mousse, Espresso Crème Anglaise

MANGO LIME SEMIFREDDO, Blueberry Preserve, Oat Cookie Crumble