

Valentine's MENU

110 PER PERSON
SELECT ONE PER COURSE

AMUSE

CHILLED RAPPAHANNOCK OYSTER
EDIBLE SHELL, POMEGRANATE GRANITA

I

CHESTNUT PANNA COTTA
TOASTED HAZELNUT, CANDIED LEMON, CAVIAR

FOIE GRAS TERRINE
BLACK TRUFFLE, PORT GELEE, CREME FRAICHE

II

GRILLED ATLANTIC LOBSTER TAIL
SAFFRON BOMBA RICE, ALEPPO AIOLI, CHORIZO
CRUMBLE

LA BELLE FARM HONEY LACQUERED DUCK BREAST
WILTED GREENS, SWEET POTATO, SOUR CHERRY
GASTRIQUE

III

POACHED ORA KING SALMON
WINTER CITRUS, PEARL BARLEY, CUCUMBER CONSOMME

DUO OF ROSEDA FARM DRY AGED BEEF
POMMES PUREE, PHILLIPS FARM MUSHROOMS,
BORDELAISE

IV

LOVE YOU MORE THAN PUDDING
CARAMELIZED PEAR, MILK CHOCOLATE PUDDING,
GIANDUJA POWDER

WILL YOU BE MY SWEET TART
RED VELVET SABLE, MASCARPONE MOUSSE,
PRESERVED STRAWBERRY

Pricing does not include tax or gratuity.
Full table participation is kindly requested.

ESTUARY