

# 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, ALEPO 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