



valentine's day

choice of one per course • \$76 per guest

first course

HAMACHI tataki
nori • oro blanco •
baby beets • aji amarillo

CAULIFLOWER velouté
granny smith apple • vanilla •
pink peppercorn

second course

hokkaido **SCALLOPS**
caramelized onion • potato •
black truffle • buerre rouge

prime **NEW YORK**
roasted sunchoke • sunflower seed •
artichoke • purslane

meyer lemon **RISOTTO**
white asparagus • puffed quinoa •
parmesan

third course

dark chocolate **GANACHE TART**
bourbon caramel • sea salt •
smoked cherries

brown butter **FINANCIER**
roasted kabocha squash • soft cream •
candied pecans

menu subject to change

All dishes may contain raw or undercooked fish, seafood, poultry, or eggs and may raise your risk of food borne illness • water available upon request

3.50% will be added to comply with ACA Employer Mandates