

VALENTINE'S MENU

\$125 per couple
includes a glass of prosecco each and bread service

Shared Courses

Half-Dozen Oysters
raw on the half shell

-or-

baked with crab, aged gouda, & tarragon oil

Classic Carbonara

guanciale, pappardelle, grana padano, egg yolk, herbs

Entrée Course

6oz NY Strip

-or-

6oz Seared Halibut

served with buttery whipped potato aligot
and steamed clam beurre rouge

Shared Dessert

Blood Orange Chocolate Mouse
orange toffee

