



Valentine's Dinner

FEBRUARY 14TH

\$110 PER PERSON

3 COURSES

HORS D'OEUVRES

MEZZE PLATTER FOR TWO *VG OR V*

MY HEART BEET WEDGE SALAD, BEETS, HEARTS OF PALM, BLUE CHEESE, LEMON *GF/VG OR V*

MOZZARELLA ARANCINI, PROSCIUTTO, TRUFFLE AIOLI

HAMACHI TARTARE, WHITE BALSAMIC, CHIVES, CAVIAR, BLACK RICE CHIPS* *GF*

PORCHETTA MEATBALLS, TOMATO SAUCE, PARMESAN, TOASTED BREAD

GRILLED ARTICHOKE HEARTS, CRAB SALAD, SALSA VERDE *GF*

LARGE PLATES

ROASTED SCALLOPS

CAULIFLOWER PUREE, CRISPY SUNCHOKES, HAZELNUT, BLACK TRUFFLE *GF*

GRILLED SAVOY CABBAGE

PONZU GLAZE, SMOKED CELERY ROOT, GREMOLATA, ONION RINGS *GF V*

MARRY ME ORGANIC CHICKEN ROULADE

BUTTERNUT SQUASH RISOTTO, BLACK TRUFFLE, MAITAKE MUSHROOMS, CALABRIAN CHILI

BUTTERNUT SQUASH RISOTTO,

BLACK TRUFFLE, CRISPY MAITAKE MUSHROOMS, PARMESAN, CALABRIAN CHILI *GF VG*

RACK OF LAMB

WHITE BEANS, BRAISED KALE, MERGUEZ, LAMB JUS *GF*

BEEF SHORT RIB BORDELAISE

WHIPPED RED POTATO, PEARL ONIONS, BABY CARROTS, BACON LARDONS *GF*

DESSERT

VANILLA PANNA COTTA WITH HONEYCOMB CRUMBLE

PASSION FRUIT CHEESECAKE WITH WINTER CITRUS

VEGAN TIRAMISU

CHOCOLATE MOUSSE CAKE WITH RASPBERRIES & CREAM

GF = GLUTEN FRIENDLY VG = VEGETARIAN V = VEGAN

CERTAIN DISHES CAN BE PREPARED GF, V & VG AT DINER'S REQUEST