



# Happy Valentine's Day

THREE COURSES \$95 PER PERSON

## LIVE MUSIC ALL NIGHT

### HORS D'OEUVRES

CHOOSE ONE

TRUFFLED FRIED CAULIFLOWER, PARMESAN, AIOLI, PARSLEY VG

BIG EYE TUNA CRUDO, CUCUMBER, AVOCADO, ORANGE, CALABRIAN CHILI \* GF

WHIPPED RICOTTA, ROASTED PEPPERS, BLISTERED TOMATOES, BREAD VG

CHARRED OCTOPUS, CHORIZO, POTATOES, BLACK RICE, FRISEE, SALSA VERDE 20 GF

FALL-OFF-THE-BONE BABY BACK PORK RIBS GF

### MAINS

CHOOSE ONE

LOBSTER & RICOTTA GNOCCHI, AJI AMARILLO BUTTER SAUCE, BASIL

BLACK TRUFFLE RISOTTO, ROASTED BUTTERNUT SQUASH, CRISPY MAITAKES VG

HUDSON VALLEY DUCK CASSOULET, MERGUEZ SAUSAGE, TUSCAN KALE, WHITE BEANS GF

HALIBUT, SAFFRON BEURRE BLANC, CHIVES, CRISPY SUNCHOKES, PEA TENDRILS GF

TRUFFLED BEEF SHORT RIB, BACON LARDONS, CAULIFLOWER, MUSHROOM, BORDELAISE GF

### SWEETS

CHOOSE ONE

VANILLA PANNA COTTA, BEEHIVE TOFFEE HONEYCOMB

PASSION FRUIT CHEESE CAKE, FRESH RASPBERRIES

VALROHNA CHOCOLATE POT DE CRÈME, WHIPPED CREAM

**GF = GLUTEN FRIENDLY VG = VEGETARIAN V = VEGAN**  
*CERTAIN DISHES CAN BE PREPARED GF, V & VG*

Before placing order, please inform server if a person in your party has a food allergy. † All Menu items may contain or come into contact with WHEAT, EGGS, SHELFISH, PEANUTS, TREE NUTS, and MILK. \*These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.