



Valentine's Day

February 13th & 14th, 2026

BLACKBERRY LOVE POTION 18

gray whale gin, blackberry simple, bubbles

SNACK

CRISPY POLENTA

tomato confit, herb salad, crispy garlic

FIRST COURSE

CARAMELIZED CAULIFLOWER SOUP

roasted wild mushrooms, herb oil

SECOND COURSE - CHOOSE ONE

SPICY TUNA TARTARE TOSTADA

crushed avocado, miso mayo, pickled red onions

ARGENTINIAN RED SHRIMP

horseradish panna cotta, tomato syrup

WINTER GREENS SALAD

green romesco, toasted almonds, roasted red pepper, pecorino romano crisp

BRAISED WAGYU BEEF DUMPLINGS

pickled napa cabbage, thai chili sauce

VEGETARIAN OPTION - MUSHROOM DUMPLINGS

*A to Z Rosé
Mohua Sauvignon Blanc*

THIRD COURSE - CHOOSE ONE

CACIO E PEPE

hand cut spaghetti, pecorino romano, cracked pepper

FLOUNDER MILANESE

lemon butter, greens

CRISPY DUCK CONFIT

creamy quinoa risotto, caramelized fennel, kumquat mostarda

PETIT FILET OF BEEF

smoked bacon hash, voodoo butter, herb salad

*Cave De Lugny Les Charmes
Domain De Cabasse Rhone Blend*

FOURTH COURSE - CHOOSE ONE

TOFFEE CROISSANT BREAD PUDDING

dulce de leche ice cream, sea salt

CHOCOLATE POT DE CREME

espresso, vanilla chantilly, hazelnut brittle

*Zonin Prosecco
Warres Otima Tawny Port*

FOOD MENU 130 / WINE PAIRING 45 (OPTIONAL)