



Valentine's Day Dinner

\$75 per person

FIRST COURSE

Onset Oysters on the Half Shell
with champagne granita

or

Arugula Salad with Duck Prosciutto
with pomegranate dressing

SECOND COURSE

Foie Gras Filled Figs

with persimmon coulis and a balsamic reduction

or

Steamed Mussels

with roasted fennel, salami, blood oranges, and Pernod butter

THIRD COURSE

Beet Agnolotti

with caramelized onions, ricotta, and clementine butter

or

Spinach Fettuccine

with rock shrimp confit garlic and truffle oil

FOURTH COURSE

Grilled Grouper

with broccoli rabe, pine nuts, creamy polenta,
and a pummelo beurre blanc

or

Sautéed Quail

stuffed with sausage and dates

served with dirty rice, scallions, pistachios, and foie gras demi

FIFTH COURSE

Fruit and Chocolate for Two

strawberries, pineapple, and bananas with chocolate sauce

Executive Chef Tobias Padovano