

VALENTINE'S DAY

menu

\$55 per person**

AMUSE-BOUCHE:

Mushroom Gyoza (V)

*Wild Mushroom, Scallion,
Black Vinegar*

FIRST COURSE:

Beet Tartlet (V)

*Roasted Pine Nuts,
Goat Cheese, Arugula,
Lemon Vinaigrette*

INTERMEZZO:

Rose-Champagne Sorbet

(DF, GF, V)

THIRD COURSE:

Eggplant Milanese (V)

*Caper-Pomodoro, Arugula,
Vegan Cheese*

DESSERT:

Raspberry & White Chocolate Cheesecake (V)

DF - DAIRY FREE

GF - GLUTEN FREE

V - VEGETARIAN

*Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness.

**Price does not include 5.5% sales tax or gratuity

