



VALENTINE'S DAY *menu*

\$100 per person**

AMUSE-BOUCHE:

Short Rib Gyoza*

*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:

Manhattan Steak & Diver Scallops*

*Potato Rosti, Glazed Carrot, Crispy Leek,
Shallot Jus, Tobiko Beurre Blanc*

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