



## VALENTINE'S TASTING MENU

---

### OYSTER AND CRAB CHOWDER

alaskan king crab, butter poached oyster, corn and crab velouté

### VEAL CHEEK RAVIOLI

asparagus duet, wild mushroom, foie gras emulsion

### BUTTER POACHED MAINE LOBSTER

wild mushroom, artichoke barigoule, black truffle

### MUSCOVY DUCK BREAST

petite asian vegetable, buckwheat soba noodles, ginger cherry jus

### ARTISANAL CHEESE PLATE

house made crackers, traditional garnishes

### CHOCOLATE PETIT FOURS

a collection of house made petit fours

six courses 105.

experienced with wine 160.

tasting menus are available until 9:30pm and are only available for the entire table

20% gratuity will be added to parties of six persons or more