

VALENTINE'S

THE CHANLER AT CLIFF WALK

FIRST COURSE

choice of one

Citrus Cured Smoked Salmon

cucumber, smoked roe, satsuma crème fraîche

Venison Carpaccio

pomegranate, peppered yogurt,
pickled persimmon

Roasted Oysters

sweet onion cream, potato, caviar

SECOND COURSE

choice of one

Scallops

calabrian butter sauce, kohlrabi,
sea beans

Housemade Chittara Pasta

newport lobster, truffle, meyer lemon butter

Winter Beets

winter greens, ice wine vinegar, walnut

MAIN COURSE

choice of one

Roasted Rhode Island Mushrooms

toasted quinoa, caramelized hazelnut,
fermented mushroom bouillon, slow poached egg

Crisp Skin Red Snapper

almond, salsify, charred grapefruit,
kabocha shellfish sauce

Smoked Dry-Aged Duck

caramelized brussels sprouts,
bourbon aged maple, celeriac

Veal Osso Bucco

frascatelli, winter bean & sausage ragout,
broccoli rabe

40oz Dry Age Tajima Wagyu Tomahawk Steak

roasted potatoes, glazed vegetable,
natural jus

supplemental one hundred ninety dollars

DESSERT

Winter Citrus

pomegranate, pistachio, olive oil cake

Valrhona Chocolate Variations

flourless cake, caramel, almond, crisp quinoa

KOLIKOFF OSSETRA CAVIAR

alliums, egg mimosa, brioche,
vodka crème fraîche

30g supplemental two hundred fifty dollars

PÉRIGORD BLACK TRUFFLE

add to any dish

5g supplemental eighty dollars

FOUR-COURSE PRIX FIXE ONE HUNDRED TEN DOLLARS PER PERSON

Menu Subject to Ingredient Availability