



♥ February 13-14 ♥

Bar Snacks

♥ Warm Marinated Olives

Pickled Garlic, Crusty Bread

– 9 –

Artichoke and Gruyere Dip

Garlic Bread

– 14 –

Global Cheese Tray

Pickled Vegetables, Assorted Jams, Crackers

– 23 –

Charcuterie of Cured Meats

Pickled Vegetables, Assorted Cheese and Crackers

– 28 –

Foie Gras and Waygu Sliders

Sesame Bun, Truffle Mayo

– 24 –

Parmesan and Truffle Pomme Frites

– 18 –

4-Course Tasting Menu

– 69/person –



Winter Salad

Greens, Pomegranate, Goat Cheese, Spiced Almonds

Smoked Sea Scallops

“Corn Chowder”, Fennel Salad

CHOICE OF

Braised Beef Short Ribs

Coconut Curry Rice, Cashews, Cilantro Salad

OR

Amish Chicken Breast

Potato Puree, Natural Pan Jus, Miso Carrots

Coconut Champagne Cake

Mango Mousse, Raspberry Coulis