

VALENTINE'S DAY WEEKEND

\$95 per person

STARTERS

Apple, Cheese, Chive

Chicory Salad Endive, Radicchio, Butternut Squash, Pepitas, Currants, Maple Vinaigrette

Tuna Carpaccio Pickled Cucumber, Thai Basil, Sesame, Orange, Gochugaru*

Little Neck Clams Linguça Sausage, Roasted Peppers, Tomato, Lime, Cilantro, Focaccia

Fresh Oysters Mignonette, House Hot Sauce (+5)

Lobster Salad Fried Bread, Blood Orange, Apple, Citrus Beurre Blanc

Foie Gras Mousse Pistachio, Orange Jam, Brioche

Wagyu Steak Tartare Fried Parsnip, Black Garlic, Capers, Chili Oil*

2nd COURSE

Cauliflower Giardiniera, Chickpeas, Preserved Lemon, Mint

Striped Bass White Beans, Confit Tomato, Castelvetrano Olives, Capers, Lemon

Korean Barbecue Salmon Black Rice, Ginger, Scallion*

Smoked Duck Breast Oyster Mushroom, Parsnip, Pickled Currant, Foie Gras Jus*

7oz Filet Mignon Red Wine Reduction, Roasted Oyster Mushrooms, Cambozola*

Braised Lamb Shank Birria Bean Puree, Pickled Red Onion, Radish, Cilantro, Lime

12oz New York Strip Collard Greens, Root Vegetables, Port Demi-Glace* (+15)

DESSERT

Warm Cinnamon-Sugar Doughnuts

Pistachio Entremet Champagne, Pistachio, Raspberry, White Chocolate

Opera Cake Chocolate, Strawberry, Mascarpone

Sebastian Joe's Ice Cream or Sorbet

SIDES (\$12)

Sweet Potatoes Toasted Pecans, Honey, Duck Fat

Brussels Sprouts Bacon, Aged Vinegar, Apples, Maple Syrup

Roasted Cauliflower

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.