



## Happy Valentine's Day

\$95 PER PERSON

### To Start...

#### EAST COAST OYSTERS

GINGER CHAMPAGNE VINEGAR MIGNONETTE

#### LOBSTER CHOWDER

MAINE LOBSTER, TARRAGON, FENNEL CRACKERS

#### CUPID SALAD

AVOCADO, FRESH FIGS, POMEGRANATE, ALMONDS  
SHREDDED KALE, BRUSSELS SPROUTS, GINGER  
VINEGAR DRESSING

#### HAMACHI CRUDO

AVOCADO, CARA CARA, RADISH, POMEGRANATE,  
CALAMANSI

#### GOLDEN CRISP GOAT CHEESE SALAD

ROASTED BEETS, KALE PESTO, ENDIVE, MOSCATEL  
DRESSING

#### ANGUS BEEF CARPACCIO

ROQUETTE ARUGULA, CHAMPIGNON, PARMESAN, CAPER  
DRESSING

### Entrée...

#### MAINE LOBSTER FRA DIAVOLO

FETTUCCHINE, CHERRY PEPPERS, ROASTED TOMATO,  
LOBSTER DEMI

#### LOCAL BLACK SEA BASS

JUMBO ASPARAGUS, FENNEL PURÉE, CONFIT TOMATO,  
ORANGE BROWN BUTTER SAUCE

#### JUMBO SEA SCALLOPS

SAFFRON RISOTTO, CARAMELIZED FENNEL, ASPARAGUS,  
POMEGRANATE AIGRE-DOUX

#### CRISPY DUCK BREAST "DUO"

DUCK CONFIT & ROOT VEGETABLE HASH, BRUSSELS  
SPROUTS, HUCKLEBERRY SAUCE

#### GRILLED LAMB CHOPS

ROSEMARY FINGERLING, THUMBELINA, HAKUREI, SALSA  
VERDE

#### BEEF FILET MIGNON "MARCHAND DE VIN"

CELERY-CREAMED SPINACH, POMMES DAUPHINES

### Sweet Finish...

#### RASPBERRY FIZZ

LYCHEE SORBET, CHAMPAGNE ELDERFLOWER  
SYRUP

#### CRAQUELIN PROFITEROLES

VANILLA ICE CREAM, VALRHONA CHOCOLATE  
SAUCE

#### RUM CHOCOLATE PUDDING

CHANTILLY CREAM, CANDIED ALMONDS, LANGUE  
DE CHAT COOKIE

#### CITRUS CRÈME BRÛLÉE

CARAMEL PALMIER

### Featured Libation...

*L'escale Rosé Brut, Baron Albert, Champagne, France*

BY THE GLASS \$25 BY THE BOTTLE \$110

