



FEBRUARY 14, 2018

**HAPPY VALENTINE'S DAY**

*First Course*

***Cured Skuna Bay Salmon***

marinated cantaloupe, caperberries & lemon fennel crema

***Lobster Wedge Salad***

crispy bacon & blue cheese, grape tomatoes, red onion, buttermilk dressing

***Sweet Potato Soup***

toasted hazelnuts, crème fraîche & white truffle oil

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*Second Course*

***Prime 7oz Filet***

grilled baby gem, parsnip puree, shallot red wine beef jus

***Crispy Red Snapper a la Plancha***

Anson Mills white grits, carrot cream, corn nut crumble

***Hand-Cut Noodles***

hazelnut infused ricotta, shaved black truffle,  
sauteed wild mushroom & quail egg

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*Dessert*

***Flourless Chocolate Torte***

ginger poached pear,  
salted almond ice cream

***Honey Pie***

pine nuts, whipped crème fraîche

***Meyer Lemon Pot de Crème***

lavender macaron, whipped cream

