

Valentine's Day Menu

Amuse

Tsar Nicoulai Caviar

Jumbo Asparagus, Cured Egg Yolk

First Course

"The Park" Caesar Salad

Baby Romaine Hearts, Poached Red Prawns, Shaved Parmesan, Ciabatta Croutons

Sea Scallop Crudo

Frisée, Crispy Rice Cake, Balsamic- Soy Vinaigrette, Sea Beans

½ Dozen Washington Capital Oysters

Warm Butter Poached, Salsify, Fine Herbs

Second Course

Grilled Octopus

Roasted Cauliflower, Preserved Lemon, Squid Ink Aioli, Watercress

Escargot de Bourgogne

Potato Gnocchi, Herb Butter, Garlic Chips

Spaghettini Carbonara

Black Truffle and Iberico Meatballs, Shaved Grana Padano, Black Truffle

Third Course

Jidori Chicken

Crispy Chicken Skin, Amarosa Fingerling Potatoes, Swiss Chard Mille Feuille, Natural Jus

Braised Akaushi Short Rib

Hedgehog Mushrooms, Hasselback Potato, Cured Pork, Sauce Bordelaise

King Crab Bouillabaisse

Halibut, Prawns, PEI Mussels, Clams, Saffron Potato, Seafood Fume, Aioli, Toasted Ciabatta

Dessert Course

Red Velvet Cake

Cream Cheese Ice Cream, Brandied Cherry Compote

Rose Scented Pavlova

Pistachio Ice Cream, Crushed Raspberries

Grand Marnier Chocolate Fondue

Valhrona Chocolate, Fresh Fruit, Biscotti, Marshmallow

\$85 per person

tax and gratuity are not included