

Valentine's Day Menu

Amuse

Poached Oyster

Creamed Leeks, pancetta, Smoked Oyster Mushroom

First Course

"The Park" Caesar Salad

Baby Romaine Hearts, Shaved Parmesan, Spanish White Anchovies, Ciabatta Croutons

Tuna Carpaccio

Foie Mousse Crostini, Shinko Pear, Salad of Fines Herbs, Meyer Lemon Gelée

Creamy Artichoke Soup

Brioche Croutons, Rocket Arugula, Black Truffle

Second Course

Porcini Roti

Mascarpone Polenta, Onsen Tamago, Jamon, Parmesan Reggiano

Grilled Octopus

Toasted Fregola, Saffron Broth, Shellfish, Tomato Confit, Piquillo Peppers

Confit Pork Cheeks

Rainbow Chard, Wheat Berries, Caramelized Cipollini

Third Course

Almond Crusted Duck Breast

Creamy Haricot Verts Casserole, Duck Fat Potato, Giblets, Natural Jus

Brandt Farm Rib Eye

Maitake Mushroom, Pancetta Wrapped Escarole, Potato Mousseline, Sauce Bordelaise

Atlantic Cod

Creamy Brandade, Parsley, Elephant Garlic, Sauce Grenobloise

Dessert Course

Raspberry Bombe

White Chocolate, Raspberry Cremeux, Vanilla Gâteau

Chocolate Bar

Caramel Bavarian, Milk Chocolate, Hazelnut Praline

Strawberry Trifle

Cara Cara Mousse, Strawberry Compote, Pound Cake

\$85 per person

\$39 wine pairing

tax and gratuity are not included