

# *Celebrate* VALENTINE'S DAY.

## Valentine's Day Menu

Please visit [OpenTable.com](https://www.opentable.com) for reservations.

### Starter

- Lobster Bisque** 15  
Cognac cream, chives, tobiko
- Asparagus Duet** 17  
Sunchoke puree, pecorino Romano, chili crisp hazelnut, prosciutto dust
- Ora King Salmon Pastrami** 24  
Trout roe, ponzu, pickled red onions, squid ink rice crackers, wasabi oil
- Fresh Oysters** 28  
Half dozen Prince Edward Island oysters, mignonette, cucumber lime pearls, masago

### Entrée

- Colorado Lamb Rack** 44  
Pistachio crust, rosemary sea salt marble potatoes, haricots verts, port cherry reduction
- Lobster Tail & Grits** 48  
Lobster tail, redneck cheddar grits, smoked maple bacon, sauteed garlic rapini
- Brick Roasted Chicken** 36  
Secret rub, butter and chive tossed fingerling potatoes, broccoli rabe, lemon chicken jus

- Steak au poivre** 52  
Prime filet mignon (8oz), whipped caramelized celery root, carnival cauliflower, XO cognac sauce
- Cauliflower Steak** 30  
Roasted vine tomatoes, garlic hummus, flame torched corn, gremolata, pomegranates

### Dessert

- Drunken Bread Pudding** 12  
Japanese whiskey, miso butter scotch sauce, vanilla bean ice cream, almond nougatine
- Dark Chocolate Cherry Dome** 14  
Gold leaf, macaroon, white chocolate cremeaux, candied hazelnuts
- Strawberry Pistachio Millefeuille** 12  
Pistachio cream, Tahitian vanilla gel

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.*

*Please notify us of any food allergy. Applicable taxes and service charge will be added.*