

Valentine's Day Menu

Salmon Tartare

poached quail egg, crispy rice cake, unagi caviar

Butter-Poached Lobster Bisque

goat cheese ravioli, brown butter snow, truffle oil

Braised Pork Belly

butternut squash puree, pearl onions, molasses lacquer

Chili-rubbed Angus filet

parsnip puree, broccolini, maple bourbon butter

Chocolate-Raspberry Pavlova

Vanilla crema, raspberry spheres, chocolate sauce

\$65 per person and Chef Keith is pairing wines for \$30