

Valentine's Day Menu

Salmon Tartare

poached quail egg, crispy rice cake, lemon caviar, unagi sauce

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

or

Crab-stuffed Sole

cornmeal battered and fried, crab stuffing, wild rice, haricot verts, lemon-herb butter

Chocolate-Raspberry Pavlova

vanilla crema, raspberry spheres, chocolate sauce

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