

Circa 1922 Valentine's Day Menu

\$75

~Choose 1 Item Per Course~

First Course:

Heirloom Oak Leaf Salad | Chicories, Ricotta Salata, Pecans, Sesame Bread Crumbs,
Honey Vinaigrette

Roasted Pumpkin | Maple Miso Dressing, Celery & Cilantro Salad, Pepitas, Espelette

Beausoleil Oysters on the Half Shell* | Rosé Foam

Roasted Oysters | Pickled Rhubarb, Citrus Bread Crumbs

Tuna Crudo* | Ginger Mayo, Cuquillo Olives, Capers, Roasted Piquillo Peppers, Shallots

Octopus Carpaccio | Spanish Olive Oil, Sea Beans, Pepper Emulsion, Salsa Verde, Fried Chickpeas

Lobster Bisque | Poached Lobster, Crème Fraîche, Dill

1855 Beef Tartare* | Capers, Quail Egg, Fines Herbs Salad, Pommes Maxim

Second Course:

Filet Mignon* | Truffled Pommes Puree, Potato Pave, Haricot Verts, Bordelaise Sauce,
Maître d'Hôtel Butter

Veal Short Rib Ravioli | Madeira & Wild Mushroom Jus, Comté

Whole Smoked Quail | Sorghum Glaze, Cornbread & Sausage Stuffing, Sour Cabbage

Pistachio-Encrusted Halibut | Rutabaga Puree, Oyster Mushrooms, Polenta, Green Bean Salad

Sea Scallops* | Celeriac Velouté, Black Garlic, Poached Root Vegetable, House Chips

Seared Tuna* | Tonnato, Green Tomatoes, Marinated Fennel & Cucumber, Fennel Emulsion

Butternut Squash Gnocchi | Brown Butter, Sage, Sweet Onion Soubise, Walnut & Spinach Pesto

Third Course:

Flourless Chocolate Roulade for Two | Strawberry Buttercream, Dark Chocolate Ganache,
Fresh Berries