

Valentine's Day
Chef's Tasting Menu
\$125

YELLOWFIN TUNA CRUDO

foie gras mousse/cognac/black truffle/chive
or

DUNGENESS CRAB SALAD

champagne gelee/celery foam/compressed apple
or

ROASTED BEETS

pistachio puree/banyuls fluid gel/golden beet sorbet/chevre snow

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WILD MUSHROOM CONSOMME

beef cheek ravioli/melted leeks/meyer lemon puree
or

GULF SHRIMP BISQUE

buttermilk biscuit/jalapeño jam/country ham

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STINGING NETTLE & RICOTTA GNUDI

black perigord truffle/sage/brown butter
or

PORCINI STROZZAPRETI

maine lobster/hobb's bacon/uni butter/chives

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NANTUCKET DAYBOAT SCALLOPS

potato foam/sturgeon caviar/kumquats/rapini
or

ROASTED JOHN DORY

sunchoke/fennel/saffron~lobster emulsion/nasturtium oil
or

KING TRUMPET MUSHROOMS

slow poached egg/radicchio/fennel soubise/saba

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RED WINE BRAISED LAMB SHANK

crispy grits/collard greens/cara cara orange
or

SNAKE RIVER FARMS STRIPLOIN

foie gras/duck fat potato/black perigord truffle
(\$25 supplement)
or

CARROT SFORMATO

vadouvan granola/maple syrup/caraway yogurt

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TANGERINE SORBET

fennel pollen/basil

and

GREEN APPLE SORBET

hibiscus soup

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THE CANDY BAR

peanut crunch/milk chocolate cremeaux/caramel/nougat ice cream
or

MEYER LEMON TART

blood orange/graham cracker/lemon curd ice cream
or

MARCEL PETITE COMTÉ CHEESE

miso/caramelized onion/white chocolate~beef broth emulsion