



## **MENU SUBJECT TO CHANGE**

### *Valentine's Day is for Lover's Four Course Menu*

#### Amuse Bouche

#### *First Course*

##### Pickled Shrimp

Fennel, Dill, Lemon Crème Fraiche, Buckwheat Crisp, Whole Grain Mustard

##### Salmon Tartar

Avocado Miso, Ginger Vinaigrette, Shiso, Cucumber

##### Beets

Horseradish Buttermilk, Chicories, Cured Egg Yolk, Rye Crumble

#### *Second Course*

##### Trenary Farm Egg

Pork Belly, Brioche, Hollandaise, Grits

##### Hudson Valley Foie Gras Dumplings

Pot-au-“Pho”, Shitake, Savoy Cabbage, Bean Sprouts

*20 Dollar Supplement*

##### Warm Hamachi

Mariniere Broth, Honshimenji Mushroom, Chive

*Add Caviar - 20 Dollar Supplement*

#### *Third Course*

##### 5 Spice Duck Breast

Turnip, Duck Consommé, Confit Ravioli, Bok Choy, Brown Beech Mushroom

##### 4oz New York Strip

Berberé Spice, Garlic, Jerusalem Artichoke, Pine Nut, Pearl Onion

*20 Dollar Supplement*

##### Ayshire Farms Chicken

Toasted Barley, Mushroom, Leek, Truffle

##### Roasted Salmon

Broccoli Variations, Peewee Potatoes, Royal Trumpet Mushrooms

##### Maine Diver Scallops

Chestnut Velouté, Ventrèche, Granny Smith Apple, Maple Syrup, Brussel Sprouts

##### Gnocchi

Braised Oxtail, Parmesan, Truffle Butter, Roasted Porcini Mushrooms

*Add Sliced Truffle - 20 Dollar Supplement*

#### *Fourth Course*

##### Dessert

Valentines Menu – 105 Per Person - Service Non Compris