



V A L E N T I N E ' S
D A Y

G O U G É R E S

*Baked Savory Choux Pastry,
Parmigiano, Smoked Paprika*

\$12.00

W I N T E R S Q U A S H

*Mint Salsa Verde, French Lentils, Brussel Sprouts,
Purple Sweet Potato Purée*

\$22.00

G O L D E N B E E T C E V I C H E

*Golden Beets, Peruvian Pepper Sauce, Cilantro,
Pickled Watermelon Radish*

\$13.00

C H A R C U T E R I E B O A R D

*Olives, Meats, Cheeses, Crispy Bread, Honeycomb,
Quince Paste, Dried Dates, Cornichons*

\$24.00

P O L E N T A R A V I O L O

Fines Herbs, Mushroom Brodo

\$15.00

B L U E C R A B C A K E

Miso Cucumber Brunoise, Dijon Crème

\$29.00

H A M A C H I C R U D O

Watermelon Radish, Wasabi Root

\$16.00

P A N S E A R E D H A L I B U T

King Crab Risotto Cake, Shellfish Beurre Blanc

\$34.00

Q U I N O A S T E W

*Purple Potatoes, Black Garlic Confit,
Zucchini, Avocado, English Peas*

\$17.00

E L E V E N O A K S W A G Y U
S T R I P

Broccolini, Smoked Carrot Purée, Black Truffle Pavée

\$38.00

S T R A W B E R R Y B A V A R O I S D E S S E R T

Chocolate Ganache, Raspberry Ginger Sorbet

\$13.00

C H E F D E C U S I N E

*Ian Newman and
Alex D'Innocenzo*

E X E C U T I V E P A S T R Y C H E F

Renaud Besnard

S O M M E L I E R

Thierry Lespare

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS