

VALENTINES DAY MENU

BROILED BLUE POINT OYSTERS
WITH LOBSTER HOLLANDAISE

OR

FRISÉE SALAD WITH HEARTS OF PALM
IN BLOOD ORANGE VINAIGRETTE
(ADD FOIE GRAS \$14)

OR

SWEET CORN BISQUE WITH DUCK CONFIT
AND BLACK-TRUFFLE VINAIGRETTE

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BEET RAVIOLI WITH GOAT CHEESE AND FONTINA,
ZUCCHINI AND GRAPE TOMATOES IN LEEK SAUCE

OR

LOBSTER RISOTTO, PARSLEY COULIS AND RED TOMATO VINAIGRETTE

OR

PETITE FILET MIGNON
CAMELIZED ENDIVE SPRINKLED WITH AGED BALSAMIC
ARANCINI DI RISO

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CHOCOLATE-HAZELNUT CRUNCH, BLACK CURRENT SAUCE

\$49