



AVAILABLE VALENTINE'S DAY ONLY

\$75 PER PERSON

FIRST COURSE

ARUGULA ENDIVE SALAD
PEAR, POMEGRANATE, CANDIED PECANS, CITRUS
SUPREMES, CREAMY BALSAMIC VINAIGRETTE

SECOND COURSE

8OZ NEW YORK STRIP
MASHED BABY RED POTATOES, GRILLED
ASPARAGUS, BLACK GARLIC MOLASSES

OR

6OZ KING SALMON
CARROT GINGER PUREE, BLACK LENTILS, DICED
CARROTS, CILI OIL, FENNEL SALAD GARNISH

DESSERT

FLOURLESS CHOCOLATE TORTE
TOASTED MARSHMALLOW ICE CREAM, STRAWBERRY
GEL, WHITE CHOCOLATE CRUMBLE, MACARONS-
VANILLA AND STRAWBERRY

*Consuming raw or undercooked meat, poultry, shellfish, or egg may increase your risk of food-borne illness. A 20% taxable service charge will be added to parties of six or more. *A 20% taxable service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. An additional 3% taxable surcharge will also apply to all items, 100% of which will be distributed to our culinary team and stewards working behind the scenes.

