



# Valentine's Day

\$85

-Amuse Bouche-  
Kumamoto and Kusshi Oyster  
chicken liver mousse / burnt grapefruit / chive

-First Course-  
Veal Heart Empanada  
hazelnut sofrito / minus 8 gastrique

-Second Course-  
Carpaccio  
puffed freekeh / prairie breeze / blood orange concerva

-Third Course-  
Chestnut Agnolloti  
celery / sweet breads / mustard seeds

-Fourth Course-  
Ribeye Deckle  
short rib jam / parsnips / bordelaise

-Mignardise-

-Dessert-  
Yuzu Custard  
corriander / white citrus sherbert

- tonight's menu to include a bourbon and chocolate pairing -

\* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness

\*\* a gratuity of 18 percent will be added to all parties of 6 or more