



# Valentine's Day

## Vegetarian Menu

\$85

-Amuse Bouche-  
Oyster Mushroom Fricasse  
madeira / tarragon / arugula

-First Course-  
Potato Empanada  
castelvaltrano / pickled raisin / parsley

-Second Course-  
Beet Carpaccio  
bohemian blue / blood orange conserva / rye

-Third Course-  
Chestnut Agnolloti  
celery / king trumpets / sarvecchio

-Fourth Course-  
Roasted Mushrooms  
sunchoke / swiss chard / black truffle

-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



