



VALENTINE'S DINNER

Sunday, February 14, 2021

-Sample Menu-

Amuse

R.I. OYSTER

caviar, chive, meyer lemon

Bread Course

POTATO BREAD

honey butter

First Course

ROCKET SALAD

duck confit, pomegranate, Pierre Robert

HOUSE GNOCCHI

leek veloute, black truffle, Sauterne

Second Course

SMOKED BLACK COD

jonah crab, brown butter, shellfish oil

LOCAL BEEF FILET

oxtail conserva, wild mushroom, pomme soufflé

BEET RISOTTO

parsley, blood orange, pistacio

Finishing Course

CITRUS TORTE

grapefruit, vanilla, marmalade

CHOCOLATE PATE

cherries, house creme fraiche, mint