

# Valentine's Day in The Restaurant



## FIRST COURSE

Foie Gras Torchon  
*Brioche, Persimmon, Black Winter Truffle*  
or  
Scallop Crudo  
*Cara Cara, Kiwi, Osetra Caviar*



## SECOND COURSE

Crescent Farms Duck  
*Confit Leg, Sunchoke, Radish, Kale*  
or  
Pan Seared Fluke  
*Hakurei Turnip, Bok Choy, Lemongrass Ginger Broth*

## THIRD COURSE

Prime Filet Mignon  
*Potato Pave, Broccolini, Bordelaise*  
or  
Stonington Lobster  
*Celery Root, Fava Beans, Vermont Butter*

## FOURTH COURSE

Raspberry Mousse Cake  
*Shortbread Crumble, Vanilla Chantilly, Meringue*  
or  
Gianduja Chocolate Tart  
*Brown Butter Hazelnut Financier, Chocolate Ganache, Salted  
Caramel Chantilly, Praline*

