

VALENTINE'S DAY

AMUSE

OYSTER & CAVIAR

FIRST COURSE

choose one

HEARTS OF PALM & BLOOD ORANGE SALAD (V,DF,GF)

celtuce, blood orange dressing, toasted hazelnut, roasted beet, coconut honey tuile

LOBSTER-CRAB "BISQUE"

kaffir buttered King crab, ginger-saffron espuma, new potato, rainbow carrot, brioche, bibb lettuce

FOIE GRAS PINWHEEL

smoked duck breast, kumquat-pickled ground cherry compote, pain d'epice croutons

SECOND COURSE

choose one

BLACK TRUFFLE-RED WINE RISOTTO (V,GF)

basil fed escargot, parsley emulsion, Sarvecchio cheese

PINSTRIPED BEET RAVIOLI (V)

white wine cream sauce, citrus chevre, beet puree, smoked walnut, preserved lemon, truffle

SUNCHOKE-BLACK TRUFFLE SOUP

pickled beech mushroom, crispy buckwheat, country ham

THIRD COURSE

choose one

MUSHROOM-BLACK PEPPER CRUSTED BEEF SHORT-RIB (GF)

black truffle, maitake mushroom, bacon lardon, creamed spinach, sauce Forestier

FLUKE & SCALLOP MOUSSELINE GRATIN

shellfish broth, wilted spinach, grilled bread

PISTACHIO CRUSTED LAMB CHOP (GF)

braised lamb shoulder, grapefruit-mint pistou, lamb reduction, fingerling potato

RUSH CREEK RESERVE CREPE GALETTE (V)

ramp kraut, baby carrot, turnip, spinach, winter onion soubise, pinenut

DESSERT

choose one

MALTED CHOCOLATE CAKE

milk chocolate buttercream, malted barley crumble, Door County cherry conserve

PISTACHIO-PLUM LOUISE CAKE

Damson plum jam, pistachio meringue, smoked cardamom-plum caramel

CAMPARI-GRAPEFRUIT SORBET (GF,DF,VE,NF)

grapefruit-honey pate de fruit, caramel spun sugar, winter citrus

\$125 PRIX-FIXE

🦋 : Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(G) : gluten free, (V) : vegetarian, (DF) : dairy free

20% gratuity for parties of 6 or more