Valentine's Menu

Supplement

Caviar Pie to Share

Caviar, Organic Egg Salad, Yuca Chips, Sweet Potato Blinis

Choose From:

Kaviari Ossetra $199 Kaviari Kristal $175

Amuse

Lettuce Soup

Cauliflower Cacio e Pepe

Billecart Brut Reserve

Roasted Vegetable Salad

Parmigiano, Organic Yogurt, Truffle Vinaigrette, Organic Grain Dukkah

or

Trio of Crudos

Tuna, Sturgeon Caviar, Roasted Lemon

Local Cartucho Tartare, Pistachio, Radish

Cured Ora king Salmon, Cucumber, Smoked Caviar, Dill

Supplement $25

Billecart Blanc de Blancs Grand Cru

Braised Pork Cheeks

Anson Mills Polenta, Hazelnut, Black Truffle

or

Poached Halibut

Crushed Local Eggplant, Colatura, Beurre Noisette, Yuzu, Parsley, Parmesan-Curry Jus

Billecart Salmon Vintage 2016

Veal-Raclette Cheese Triangoli

Black Beluga Lentils, Currants, Natural Jus

or

Lobster Acquerello Risotto

Wild Shrimp, Saffron, Crescenza Cheese, Black Truffle, Chive

Billecart Salmon Sous Bois NV

Local Dorado

Wild Rice, Mascarpone, Squid, Manila Clams, Caper, Preserved Lemon, Local Zucchini, Pine Nuts

or

Grilled Prime NY

Endive, Ibérico de Bellota, Comte, Local Arugula Jus, Coffee Salt & Gel

Billecart Salmon Nicolas François 2008

Chocolate Mille-Feuille

Dark & Milk Chocolate Crémeux, Caramelized Phyllo, Caramel Ice Cream

or

Pistachio Dacquoise

Meyer Lemon Curd, Raspberry Confit, Pistachio Crumble, Lemon Verbena Ice Cream

Billecart Salmon Brut Rosé

February 11- 15, 2025

Food & Wine Pairing

$295 per person

+ applicable taxes & gratuities

Executive Chef Juan José Cuevas | General Manager Bryan Solino

Menu items are subject to change without previous notice. Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

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