

The Grill



FEBRUARY 9 - 14

\$75 PER PERSON

choice of prix fixe or a la carte

CAVIAR KISS

crispy honeymoon oyster / fennel crema / beluga caviar

LAURENT PERRIER 'LA CUVÉE BRUT' Champagne, FR/NV \$30

(prix fixe only)

INTRODUCTIONS

BEET-CURED ORA KING SALMON \$26

crème fraiche / candied kumquats / dill / mache

PEARMUND CELLARS 'SILVER CREEK VINEYARD' Viognier Virginia/2019 \$14

DATING

CHOICE OF:

SEAFOOD BOUILLABAISSE \$44

shrimp / mussels / clams / saffron rouille

JEAN-MARC BROCARD 'ST. CLAIRE' Chardonnay Chablis, FR/2020 \$18

PISTACHIO-MINT CRUSTED RACK OF LAMB* 🌿 \$48

potato gratin / watercress / pomegranate jus

ROBERT FOLEY VINEYARDS Charbono Napa Valley, CA/2018 \$20

LOVE

CHOCOLATE-RASPBERRY MOUSSE CAKE 🍷 \$10

raspberry sauce / confetti

FONSECA, TAWNY PORT Douro, PT \$14

OPTIONAL WINE PAIRINGS +\$60



= VEGAN



= VEGETARIAN



= GLUTEN FREE

*Food items are cooked to order or served raw. Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness