



FRI, FEB 13th - SUN, FEB 15th
OPTIONAL WINE PAIRING +\$59 PER GUEST

INTRODUCTIONS

BEET-CURED ORA KING SALMON* \$26

crème fraîche / candied kumquats / dill / mâché / brioche

VOIRIN JUMEL 'BLANC DE NOIRS'

Pinot Noir/1er Cru, Mareuil-Sur-Aÿ, Champagne, France 5oz \$28

DATING

CRAB-CRUSTED ROCKFISH 🌱 \$52

butternut squash-mushroom hash / arugula-fennel salad / pumpkin seed pesto

LUCIEN CROCHET 'CROIX DU ROY'

Sauvignon Blanc/Sancerre, Loire Valley, France 5oz \$24

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

potato gratin / watercress / pomegranate jus

TURLEY WINE CELLARS 'JUVENILE'

Zinfandel/Contra Costa County, California 5oz \$18

LOVE

CHOCOLATE-RASPBERRY MOUSSE CAKE 🌱 \$10

raspberry sauce / confetti

TAYLOR FLADGATE, '20 YEAR' TAWNY

Port/Douro, Portugal 3oz \$17



= PLANT-BASED



= 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