

VALENTINE'S DAY 2019

STARTERS

Roasted Tomato & Fennel Bisque • 16
Crispy Prosciutto/ Scallion Crème Fraiche

Grilled Little Gem Salad • 16
Castelvetrano Olive/ Heirloom Cherry Tomato
Artichoke Chips/ Ricotta Salata

Baby Beet & Burrata Salad • 14
Charred Delicata Squash/ Castelvetrano Olive Relish
Calabrian Mustard Aioli/ Fried Prosciutto/ Lemon Oil

Prosciutto Tartine • 18
Sunchoke Puree/ Fregola/ Piperade

Deviled Duck Eggs • 18
Dukkah/ Crispy Duck/ Endive

ENTREES

Colorado Lamb Sirloin Chop • 45
parmigiano reggiano | croutons | anchovies

Branzino • 43
Beluga Lentils/ Confit Baby Artichoke/ Fennel/ Saffron

Maine Lobster & Tagliatelle • 45
Wild Mushrooms/ Leeks/ Brandy

Hudson Valley Duck Breast • 42
Organic Purple Barley/ Roasted Baby Carrots/ Blood Orange Gastrique

Filet of Beef • 70
Fingerling Potato/ Cippolini Onions/ Maitake Mushrooms/ Truffle Demi

Farro Risotto • 26
Celery Root/ Roasted Market Vegetable/ Sherry/ Tarragon

DESSERTS

Duo of Blood Orange & White Chocolate Tart • 25
Coconut Sorbet / Tarragon - To share

Seven Layer Chocolate Cake • 12
Chantilly Cream

Seasonal Crème Brulee • 14
Macerated Berries