Valentine's Day

First

ZUCCHINI FRITTELLA
chive cream, baby gem lettuce, pickled red pearl onion

Second

SEARED SCALLOP & PORK BELLY
hazelnut XO, apple, butternut squash purée

Third

SPINACH CAVATELLI
tarragon and spinach velouté, brown butter crumb, sun-dried tomato

PALATE CLEANSER
cucumber sorbet, lemon zest

Fourth

GRILLED TENDERLOIN
grilled cabbage, soubise, tomato oil, bordelaise

Fifth

DARK CHOCOLATE MOUSSE
raspberry rose gel, almond sablé, cocoa nib feuilletine crumble

Additions

OYSTERS | $5 each
CAVIAR | $110 for 12g

Valentine's Day

VEGETARIAN MENU

First

ZUCCHINI FRITTELLA

chive cream, baby gem lettuce, pickled red pearl onion

Second

BURNT CARROT INSALATA

stracciatella, tomato vinaigrette, pumpkin seed, sage crumb

Third

SPINACH CAVATELLI

black trumpet mushroom, tarragon & spinach velouté, brown butter crumb

PALATE CLEANSER

cucumber sorbet, lemon zest

Fourth

ROAST ACORN SQUASH

vincotto, charred cabbage, salmoriglio

Fifth

DARK CHOCOLATE MOUSSE

raspberry rose gel, almond sablé, cocoa nib feuilletine crumble


TEATRO