



HAPPY VALENTINE'S DAY

\$200 Per Person
\$300 The Food & Wine Experience

-Gift From The Kitchen-

*Chesapeake Blackberry Oyster,
Strawberry Prosecco Mignonette, Lemon*

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Duo From The Sea

*Vanilla Citrus Maine Lobster, Black River Osetra Caviar
Ahi Tuna Tartar*

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Main Sea Scallops

*Celery Root Crema, Oyster Mushroom
Sunchoke Chips, Black Truffle*

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Creekstone Black Angus Filet

*Truffle Polenta, Charred Broccolini, Cipollini Borettane
Black Truffle, Amarone Wine Reduction*

Or

Chilean Sea Bass

*Edamame Emulsion, Wild Rice, Heirloom Cauliflower
Belgium Endive, Bloody Orange Aspreto*

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Blush Velvet Panna Cotta

Pomegranate, Fig Rose Water Emulsion

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Hazelnut and Yuzu Elegance

*Roasted Hazelnut Yuzu Torta Piccola
Hazelnut Ganache, Yuzu Mascarpone Crema, Mela Verde*

Executive Chef Fabio Salvatore

Vegetarian Options Will Be Made Available

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.**

For Your Convenience a Suggested 20% Gratuity Will Be Added to All Parties of 6 or More.