

Valentine's Day Four Course Menu

\$105 for Two

add our sommelier's wine pairing selections for \$50 per person

Available Friday, Feb. 10th – Tuesday, Feb. 14th

STARTER FOR TWO *(choose one to share)*

FRENCH CHEESE FLIGHT

served with honeycomb and pomegranate molasses

OR

VEAL SWEETBREADS

with apple wood smoked bacon, brandy demi glace and apple relish

SALAD

SALADE D'ENDIVE

endives, mixed greens, english stilton and champagne vinaigrette

ENTRÉE *(choose one each)*

GRILLED FILET MIGNON*

béarnaise sauce and aspiration

OR

CARNAROLI RISOTTO

shaved black truffles, wild mushrooms, cauliflower purée, irish farmstead butter and chives

DESSERT FOR TWO

EARL GREY TRUFFLE TORTE

chocolate sponge cake, earl grey caramel truffle filling and macerated bing cherries

all items are available à la carte

*According to our good friends at the health department, raw or undercooked animal product may increase your risk of food borne illness, especially if you have certain medical conditions.