

Valentine's Day Three Course Menu

\$85 for Two

add our sommelier's wine pairing selections for \$25 per person

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

STARTER *(choose one each)*

WASHINGTON OYSTERS* *with classic accompaniments*

CRISPY DUCK CONFIT *fried brussels sprouts, blood orange and frisée*

ROASTED BABY BEETS *buratta, watercress, citrus and 10 year aged balsamic*

SHORTRIB RAVIOLI *tomato braised with arugula and parmigiano-reggiano*

ENTRÉE *(choose one each)*

GRILLED NEW YORK* *crispy fingerling potatoes, mustard greens and red wine demi glace*

PAN SEARED HALIBUT CHEEKS *cannellini beans, lacinato kale and meyer lemon gastrique*

SMOKED BEAN CASSOULET *wild foraged winter mushrooms and oven-dried tomatoes*

ROASTED DUCK BREAST *farro, swiss chard and sweet cherries*

DESSERT *(choose one to share)*

VANILLA WHOOPIE PIES *with truffle cream filling*

CRÈME FRAICHE CHEESECAKE *with kumquat marmalade*

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.