

happy valentine's day !

please choose one dish from each section

to start

scallop crudo, almond gazpacho, nettle pistou & crushed grapes
smoked whitefish, mustard greens, avocado & horseradish creme fraîche
shaved roots, lime, watercress, apple cider, coriander & green hummus
spiced tomato focaccia, lamb merguez, feta, kumquat & pinenuts
poached lobster, brandade fritter, meyer lemon & caviar cream (\$18 supplement)

and then

grilled asparagus, parmesan pudding, artichokes, pea tendrils & fried egg
soft polenta, wild mushrooms, mascarpone & swiss chard
oven-roasted manila clams, sherry & green garlic
spanish fried chicken, romesco aioli & chile-cumin butter
potato gnocchi, rabbit sausage, cannellini beans, pecorino & pistachio

more good stuff

roasted root vegetables, carrot purée, tumeric & carrot top pistou
"triple threat" farro, baby broccoli & long cooked cavalo nero
wood-roasted prawns, pancetta, carolina gold rice, pickled red onion & lime aioli
grilled arctic char, winter citrus, mizuna, smoked chile & black olive
grilled hanger steak, red wine butter, fried shallots & arugula
half chicken "ode to zuni"-panzanella, fennel & green olives (for two)
pork tenderloin wellington, mexican chorizo, quince, pedro jimenez & romesco
(for two - \$20 supplement)=

and finally...

pear chocolate crunch, chocolate streusel & honey cream
butterscotch pot de creme, salted cream & cashew cookies
cheese plate with dried figs, walnuts & pear mostarda (for two)

\$115 per person

exclusive of beverages, taxes & gratuity

\$40 supplemental wine pairing selected by caroline styne



a 3.5% charge is added to all checks to cover the cost of full health care benefits for our employees.
thank you for supporting a healthier & happier restaurant staff.
if you would like this charge removed, please let us know.