

VALENTINE'S DAY TASTING MENU: 4 COURSES AT \$55

1ST COURSE:

GRILLED OYSTER WITH PRESERVED RAMPS BUTTER, RAW OYSTER WITH HABANADA AND
CONDIMENTS SAUCE.

2ND COURSE:

SALAD OF CASTEL FRANCO RADICCHIO, PEAR AND BLUE CHEESE

3RD COURSE

RIBEYE WITH PUFF POTATO AND POTATO CRÈME FRAICHE, BEEF JUS AND BROWN BUTTER

DESSERT:

CHOCOLATE MILLE-FEUILLE WITH BLOOD ORANGE CREAM

