



market table

# valentine's day jazz dinner

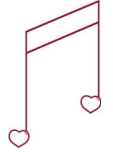
with Live Music by ACUTE INFLECTIONS

Friday, February 14 | 5pm - 12am

120 pp.

## amuse-bouche

King Crab & Sunchoke Tartlet meyer lemon, red ribbon sorrel



## first course *choice of*

Half-Dozen Iced Mermaid Cove Oysters\* champagne-blood orange granita, american caviar

Roasted & Charred Beets kaffir lime-za'atar yogurt, mint, shaved ninja radish, pistachio

Grilled Day Boat Scallops\* pickled hon-shimeji mushrooms, baby bok choy, dashi broth

Braised Colorado Lamb Parpardelle smoked tomato, escarole, black olive, rosemary-madeira jus

Potato & Soft Herb Wrapped Nova Scotia Halibut aleppo pepper-caper remoulade, mache

## second course *choice of*

Spiced Long Island Duck Breast\* roasted hakurei turnips, mizuna, huckleberry jus

Arctic Char\* parsnip mousse, shaved burgundy truffles, brown butter romanesco

Creekstone Farms Strip Loin\* pomme fondant, braised swiss chard, buttermilk onion rings, sauce bordelaise

Sautéed Black Sea Bass buttered basmati, charred mango, puffed rice, coconut curry

Surf & Turf for Two *15 dollar supplement per person*

Barolo Braised Angus Short Rib parmesan risotto, toasted garlic-herb breadcrumbs

Split & Roasted Whole Maine Lobster crab-mushroom stuffing, wilted spinach, cognac

## dessert *choice of*

S'mores graham pâte sucrée, dark chocolate ganache, toasted marshmallow, chocolate-graham cracker gelato

Crème Fraîche Panna Cotta macerated raspberries, passion fruit, lemon shortbread

Hazelnut Cheesecake chocolate polka dots, hazelnut brittle, dark chocolate sorbet

Classic Apple Tarte Tatin brown butter caramel, mascarpone gelato

Gelato & Sorbet seasonal selections, two scoops

*Jim Armstrong*

Chef de Cuisine

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