**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–graaham 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

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

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Valentine’s Day Jazz Dinner

With Live Music by ACUTE INFLECTIONS

Friday, February 14 | 5pm - 12am

120 pp.

Jim Armstrong

Chef de Cuisine