



VALENTINE'S DAY MMXXVI

*enjoy all first course selections
followed by pasta, your choice of entree, and dessert
125. per person*

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HAND PULLED BURRATA

shaved domestic prosciutto, asian pear, fennel seed grissini

OAK GRILLED WHITE STONE OYSTER

calabrian chili, goat's milk butter, pickled shallot

ATLANTIC AMBERJACK CRUDO

clementine, urfa chili, fresh impact cilantro

BADGER FLAME BEET SALAD

pomegranate, pistachio praline, tahini emulsion

OUR DAILY FOCACCIA

imported feta, kalamata, shaved red onion, meyer lemon

HEARTH ROASTED CARROTS

blood orange, harissa, fine herbs, cumin creme fraiche

PENNSYLVANIA GOAT CHEESE CANNELLONI

*trumpet mushroom bolognese,
brown butter hazelnuts, winter truffle*

ROSEDA FARM BEEF TENDERLOIN

*charred chicory, blue cheese, golden potato pave, aged balsamic
(or)*

GRILLED CHESAPEAKE ROCKFISH FILET

baby bok choy, celeriac, mustard, three caviar butter

OUR TORTA CAPRESE

*espresso semifreddo, almond crumble,
bittersweet chocolate variations*



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