

Valentine's DINNER MENU

February 10th, 13th & 14th

STARTERS

Baked Oysters

bourbon bacon jam, smoked bechamel, herb toasted bread crumbs

Bowery Farms Butter Lettuce

balsamic chocolate vinaigrette, smoked blue cheese, strawberries, vanilla orange cashews

Beef Heart Tartare

gribiche, cornichon, pickled beets, bbq gaufrettes

PEI Mussel Soup

piquillo peppers, aioli and chives

Foie Gras Terrine

mole, cachapas, lime, cilantro

ENTREES

Coffee Crusted Venison

sweet potato confit, blistered broccolini, red wine jus

7 Hills Braised Beef Short Ribs

Carolina gold rice, wild mushrooms, scallions

Loch Duart Salmon

tahini crema, collard greens, Aleppo chili crisp

Pan Seared Scallops

whiskey cream, spinach, caramelized onion, Anson mills grits

Carrot Wellington

mushroom duxelle, grilled artichoke, salsify puree, vegetable jus

DESSERTS

Strawberry Bundt Cake

*white chocolate strawberry glaze, pistachio mousse, strawberry pistachio meringue kisses,
strawberry champagne sorbet, pistachio crunch*

Dulcey Banoffee Tart

*salted caramel, banana compote, biscoff cookie, dulcey crunch, dulcey chocolate mousse, banana
salted caramel ice cream*

Itakuja Chocolate Verrine

*whipped coconut panna cotta, mango cremeux, passion fruit gel, Itakuja chocolate cremeux,
chocolate dacquoise, crispy hazelnut streusel*

\$98/Person

Beverages, tax and gratuity not included