

# Happy Valentine's Day!

## First Course

**Roasted Farm Carrots 12**  
Dates, Vadouvan, Yogurt

**Torchon of Foie Gras 22**  
Pickled Maine Blueberries, Babka, Seed Granola

## Entree

**Scallops 26**  
Citrus, Brown Butter Emulsion, Cauliflower

## For Two

**24oz Grass Fed Ribeye 58**  
Duck Fat Potato, Braised Cabbage, Sauce Choron

## Dessert

**Passionfruit Profiteroles 8**  
Chocolate Sauce, Salted Caramel

## Special Cocktails

**Basilisk 10**  
Vodka, Basil, Lavendar, Lemon, Sparkling Wine

**Tuck & Roll 10**  
Bourbon, Spiced Espresso Liquor, Amaro Montenegro, Orange

*Executive Chef Richmond Edes*

18% Gratuity will be added to groups of six or more \*Consuming raw or undercooked animal products may be hazardous to your health  
\*Prior to placing your order please inform your server of any food allergy concerns for you or any person in your party