



# Valentine’s Table d’Hote

## Amuse Bouche

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Goat Cheese Profiterole / Smoked Tomato  
Vanilla Lemongrass Scallop Spoon

## First

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Citrus – Miso Duck Breast  
caramelized persimmon / watercress

or

Anjou Pear Tart  
burrata / frisée / candied walnuts / aged balsamic

## Second

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Tomato Bisque  
brioche croutons / parmesan petals

## Third

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Black Cod  
fried black rice / broccolini / hoisin / chili threads

or

Dry Aged Rib Eye Steak  
aligot potato / chimichurri / roasted mushrooms

or

Butternut Squash and Ricotta Ravioli  
hazelnut honey butter / fried sage

## Dessert

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### Lovers Quarrel

Pistachio Cannoli / Cheesecake / Espresso Gelato

Please inform your server of allergy or  
dietary restrictions.

**\$90pp**  
plus applicable taxes