



### **first course**

— choice of one —

#### **Bibb & Beets**

*squash, pepitas, parmesan*

#### **Sliced L.I. Duck Breast\***

*arugula, almonds, blueberry truffle sauce*

#### **Fritto Misto**

*shrimp, calamari, lemons, fennel, aioli*

#### **Bluefin Ponzu\***

*avocado, cucumber, tobiko*

#### **Lasagne Bolognese**

*parmesan béchamel*

### **second course**

— choice of one —

#### **Faroe Island Salmon\***

*potato-leek latke, spinach, caviar beurre blanc*

#### **Seafood Stew\***

*Maine lobster, mussels, shrimp, calamari, juicy bread*

#### **Spatchcocked Cornish Hen**

*brussels sprout homefries, lemon, sherry jus*

#### **Petit Filet Mignon & Lobster Tail\***

*fontina fonduta*

#### **Pork Chop & Butter Beans\***

*wild dandelion, pickled fennel*

#### **Butterflied Snapper\***

*crispy lobster paella*

### **dessert**

— choice of one —

#### **Love Float**

*gelato, birch beer, cookies*

#### **Red Velvet Cupcakes**

*cream cheese frosting and crushed oreo cookies*

#### **Chocolate Covered Strawberries**

*basil-scented chantilly*

#### **Graham Cracker Cheesecake**

*blueberry agave sauce*

#### **Chocolate Soufflé Cake**

*espresso gelato*

— **st. valentine's day** —

FEBRUARY 14, 2025

— **three-course prix-fixe** —

— \$115 per person —

— **chef Joey Campanaro** —

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