Celebrate your love with our special prix fixe dinner for \$65 per person. Tax & gratuity not included.

Appetizer Achoose one)



Four Oysters On The Half Shell apple mignonette & olive oil

Walnut & Ricotta Stuffed Mushrooms fresh truffle Lobster Salad in Puff Pastry trout roe caviar, ricotta & chive

Coconut Curry Sweet Potato Soup honeycrisp apple & beet puree

Beef Carpaccio on Ancient Grain Bread boursin, caramelized onion, fresh horseradish & rosemary

Salad

Arugula & Endive strawberries, chevre & candied pecans



ntree (CHOOSE ONE)

Seared Halibut couscous, grilled broccolini, red wine & caper butter sauce

> Fresh Pappardelle with Jumbo Lump Crab swiss chard, parmesan & lobster cream sauce

Parisian Gnocchi roast candystripe beets, frisee & toasted almond, cranberry butter sauce

Roast Duck Breast crispy chickpeas, radicchio, orange confit, pistachio & cherry gastrique

Braised Osso Bucco creamy grits, chili-glazed brussels sprouts & smoked tomato jus

Grilled Lamb Chops

glazed carrots, fingerling potatoes, watercress & dijon butter sauce Grilled Bistro Steak scalloped potatoes, brussels sprouts, red wine reduction & perigord truffle butter

Dessert **Dessert Sampler** with coffee or tea

Some items may be subject to change.

MANY OF OUR DISHES HAVE NUTS OR RAW INGREDIENTS THAT SOME PEOPLE MAY BE SENSITIVE TO. PLEASE ALERT YOUR SERVER TO ANY SERIOUS ALLERGIES.