

Happy Valentine's Day

Amuse-Bouche

White Truffle Arancini

green hill cheese + basil aioli



Starters

choice of one

Lobster Bisque

lobster + fingerling potato + pancetta

Caesar Salad

hand-harvested sprouting romaine + ten-year parmesan + local soft-boiled egg

Citrus Salad

endive + kumquat + watermelon radish + cucumber + manchego + candied walnuts

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All parties of 8 people or more will have an automatic gratuity of 21% added to the check. Details and pricing only valid for 2025.*



Entrées

choice of one

Local Grouper

blue crab crust + sea salt potato + carrot + lemon butter

Roasted Tenderloin

potato gratin + braised swiss chard + herb mousse + truffle demi

Olive Oil Poached Sturgeon

braised little gem + cauliflower purée + orange-cucumber relish + caviar beurre blanc

Casarecce

kabocha squash + sage + brown butter + pears + roasted mushroom



Sweet Ending

choice of one

Hazelnut Tiramisu

sweet grass dairy lil' moo + gianduja + amelia island roasted coffee

Red Velvet Heart

red velvet cake + chocolate mousse + passion fruit gel + cream cheese chantilly

White Chocolate Panna Cotta

rose wine gelée + raspberry gel + raspberry mousse

