

GRAPEFRUIT Basil

VALENTINE'S DAY MENU

STARTERS:

ⓧ ⓪ GRILLED HALLOUMI

Pickled Cherry Tomatoes, Dill, Shallots, Blackberry Vinaigrette, Grilled Sourdough

BRAISED SHORT RIB DUMPLINGS

Cascabel & Morita Chile Jus, Pepitas, Caramelized Onioins, Baby Herb Salad

ENTRÉES:

ⓧ SHIMEJI MUSHROOM RAVIOLI

Sourdough Gremolata, Mushroom Cream, Broccoli Rabe

ⓧ NEW YORK STRIP*

Fondant Potatoes, Baby English Peas, Au Poivre

DESSERT:

ⓧ ⓧ DARK CHOCOLATE TORTE

Raspberry Coulis, Rum Whipped Cream

ⓧ RASPBERRY TART

Macerated Raspberries

COCKTAILS/CHAMPAGNE:

BROWN BUTTER MANHATTAN

Browned Butter Fat-Washed Bourbon, Vermouth, Bitters

BERRY COSMOPOLITAN

Grey Goose Berry Rouge, Lime, Cranberry

VEUVE CLICQUOT BRUT ROSÉ

Glass

Bottle

G Gluten Free – Although our kitchen is not gluten-free, our culinary team have prepared these items using gluten-free recipes.

ⓧ Vegetarian Dishes **⓪** Gluten-free or vegetarian upon request

Please notify our staff of any severe or life-threatening food allergies.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

