



Valentine's

3-Course / \$105 per person

Welcome Champagne & Wine Pairing -
Additional \$55 per person - each course will be paired

SHARE PLATES

Creamer Potato Cakes 17
truffle dip, snipped chives,
cracked pepper

**Whipped Ricotta and
Marinated Mushrooms 18**
rosemary, aleppo pepper, confit garlic,
grilled olive bread, thyme

Ahi Tuna Crudo* 22
tomato coconut water,
mango chipotle relish,
chipotle aioli, green onion

Grilled Baby Lamb Chops* 20
sweet onion-chorizo-potato hash,
smoked paprika

Bone Marrow* 21
mushrooms, madeira, parsley,
grilled sourdough baguette

Fig and Goat Cheese Tarts* 18
honey goat cheese spread, figs,
iberico jam, confit pearl onions,
arugula, lemon oil

Pan Seared Scallops* 25
citrus dill mascarpone, ginger coulis,
caramelized fennel, pickled mustard seed,
purple potato chip

Beef Tartare* 25
beef tenderloin, egg yolk, grain mustard,
chives, capers, horseradish aioli,
lemon oil, croustini

STARTERS

**White Bean and
Potato Soup**
kale, lemon oil, pine nuts

Roasted Cauliflower Salad
mixed greens, manchego, fennel,
harissa spiced sunflower seeds,
apple vinaigrette,
pomegranate reduction

Pear Salad
frisee, red oak, seared pears, candied
toasted pepitas, smoked blue cheese,
vanilla bean vinaigrette

Baby Kale Salad
grapes, dried apricot,
candied pistachios, kale mix,
shaved midnight moon,
avocado vinaigrette

WATERTABLE Wedge*
bleu cheese crème fraîche, lardons,
candied walnuts, herb marinated
tomato, pickled red onion,
house-made green goddess

ENTRÉES

6oz Prime Petite Filet*
chive mashed potatoes, asparagus,
toasted hazelnut gremolata,
crispy prosciutto

8oz Prime New York*
chive mashed potatoes, asparagus,
toasted hazelnut gremolata,
crispy prosciutto

6oz Chilean Sea Bass*
chive mashed potatoes,
green beans, roasted mushroom
sauce, crispy shallots,
white wine butter sauce

Braised Short Rib*
smoked fiscalini polenta,
roasted carrots and pearl onions,
port reduction

6oz Salmon*
chive mashed potatoes,
green beans, roasted mushroom
sauce, crispy shallots,
white wine butter sauce

Roasted Prime Rib*
au jus, creamed horseradish,
choice of one side

6oz Bone-In Chicken Breast*
chive mashed potatoes,
fried brussels sprouts, balsamic
reduction, crumbled goat cheese,
toasted almonds, olive oil

**Butternut Squash
"Pappardelle"**
mushroom ragu, butternut squash
puree, vegan parmesan, fried sage
*(vegan)

***Add Butter Poached Lobster Tail – 35**

***Add Black Truffles – 20**

ADD ONS

**Organic Chive
Mashed Potatoes 14**
garlic, sour cream

Grilled Asparagus* 15
toasted hazelnut gremolata,
crispy prosciutto

Green Beans 16
roasted mushroom sauce,
crispy shallots

Fried Brussels Sprouts 17
balsamic reduction,
crumbled goat cheese,
toasted almonds

**Parsnips and Sweet
Potatoes 17**
tomato chutney,
mint tzatziki

**Sea Salt and Cracked Black
Pepper House Cut Fries 14**
jalapeño dipping sauce

*The Department of Public Health advises that eating raw or undercooked beef, poultry, eggs, fish, lamb, pork or shellfish poses a health risk to everyone, but especially the elderly, young children under four, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.
A gratuity of 20% will be added to parties of 6 or more. Please let us know if you'd like this adjusted or removed.