

VALENTINE'S DAY

APPETIZER

Oysters on the Half Shell 20

cherry mignonette, smoke foam

Hearts of Palm & Celery 12

*avocado, marcona almonds,
Belgian endive, smoked tomato aioli*

ENTRÉE

Bacon-Wrapped Sea Scallops 38

poached asian pears, truffled celeriac

Grilled Pork Tenderloin 32

sweet potato purée, braised greens, maple-brown sugar glaze

DESSERT

Passion Fruit Pie 11

Italian meringue, graham crust



Executive Chef: Tom Borgia