Valentine’s Day Lunch
Four Course Prix Fixe
$150

First Course

Roasted Sunchoke Velouté
Crème fraîche, chives

Crispy Kale Salad
Tangerine mustard vinaigrette, chevrière

Italian Milk Burrata
Truffled & smoked pecorino cheese, truffle honey, balsamic pearls, taralli

Second Course

Pan Seared Scallops
Beluga lentil cassoulet, bacon aioli

Maine Lobster Gnocchi
Asparagus, watercress, pesto, squid ink, parmesan tuile, pine nuts

Hudson Valley Foie Gras
Blood orange caramel, citrus foam

Ora King Salmon Crudo
Pistachios, Asian pear, watermelon radish

Third Course

Pan Braised Branzino
Fire roasted piquillo peppers, jasmine rice, coconut milk, lemongrass

Organic Tofu Basilla
Saffron, golden raisins, cardamom aioli

Guinea Hen Provençale
Herb polenta, cippolini onions, morels

Individual Beef Wellington
Forest mushroom duxelle, truffle tapenade, beurre rouge, lemon thyme

Rack of Lamb Karsky
Couscous pilaf, smoked eggplant puree, zucchini, pomegranate glaze

Fourth Course

Selections from our Pastry Chef