

Amuse: Raw Shemogue oyster with wasabi-cucumber granita

For Him

Foie Gras Wontons
Duck "pho" broth, pickled baby
turnips, tempura maitake

Oatmeal Crusted Arctic Char
French toast, vanilla apple sauce,
whipped mascarpone

Tuna & Scallop Roulade
White bean hummus, piquillo
pepper relish, chorizo vinaigrette

Surf & Turf
Filet mignon, lobster gnocchi,
spinach, truffled hollandaise

Red Velvet Cake
Raspberries

For Her

Foie Gras Torchon
Pear soup, truffle oil, pistachio praline

Smoked Arctic Char Crepe
Boursin cheese, grapefruit butter
sauce, trout roe

Seared Diver Scallop
Tuna sashimi, avocado mousse,
pineapple, vanilla & basil salsa

Surf & Turf
Skate wing, short rib risotto, baby
carrots, parmesan nage

Chocolate Decadence
Coffee