

# VALENTINE'S DAY MENU

TO SHARE

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SMOKED SALMON AND CAVIAR 26  
Crème Fraiche, Green Apple, Cucumber

FLUKE CRUDO 20  
Perserved Lemon, Espellette Pepper

ISLAND CREEK OYSTERS 20  
Rose Gelee, Pink Peppercorn Granita (Half Dozen)

TEMPURA 18  
Shrimp, Mushroom and Watercress  
Tempura Citrus-Chilli Emulsion

\$95

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SMOKED & SEARED HUDSON VALLEY FOIE GRAS *Chef Gabriel Rucker*  
Sunchoke, Buttermilk-Thyme Jam, Duck Confit, Apple

LOW COUNTRY SEAFOOD PAN ROAST *Chef Linton Hopkins*  
Anson Mills Grits, Carolina Trout Roe, Paprika

SWEET POTATO RAVIOLI  
Sautéed Kale, Black Trumpet Mushrooms

Add Black Truffle 20

LOBSTER SALAD  
Mango, Avocado, Pickled Radish

Add Black Truffle 20

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BEEF TENDERLOIN  
Red Wine-Port Reduction, Celery Root, Chives

Add Sautéed Foie Gras 15

BUTTER POACHED MAINE LOBSTER  
Salsify, Grapefruit

Add Black Truffle 20

SPICED HONEY LACQUERED DUCK BREAST  
Cranberries, Juniper, Rutabaga, Turnips

SASSO CHICKEN *Chef Gabriel Rucker*  
Brussel Sprouts, Marcona Almonds, Black Truffle, Cipollini Onions

WILD ALASKAN HALIBUT  
Swiss Chard, Meyer Lemon, Mushroom-Star Anise Broth

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CANDY BAR  
Chocolate Mousse, Peanut Caramel Sauce

VACHERIN  
Rosewater, Raspberries

PROFITEROLE  
White Chocolate, Ginger

SOUFFLE  
Gianduja Mousse, Vanilla Ice Cream,