



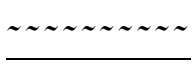
VALENTINES DAY

5-COURSE DINNER | \$95

Chef Tasting Menu

Amuse Bouche

Eastern Shore Oyster
strawberry & mint granita



Course One

Lobster Bisque
charred corn | snow peas | pea shoots



Course Two

Halibut Cheek Piccata
meyer lemon & caper pan sauce | herbed
fingerling potatoes | creamed baby kale



Course Three

Maple Leaf Farms Duck Breast
italian farro | charred romanesco | huckleberry
demi-glace | crispy sweet potato



Course Four

S'Mores
marshmallow | strawberry | graham cracker |
grand marnier

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
**20% Gratuity will be added to parties of 6 or more