



♥ Valentine's Day 2026 ♥

Sample Menu, Subject to Change
\$150 per guest, three courses

For the Table, à la Carte

Oysters on the Half Shell*

Cucumber-Shallot Mignonette \$28 half dozen/\$48 dozen.
East Coast "Violet Cove", Moriches, NY

Poached Wild Gulf Shrimp, Fresh Horseradish Cocktail 27.

Appetizers

Prosciutto di Parma and Buratta Salad
Fennel, Orange, Pistachio Pesto, Vin Cotto

Lobster and Crab Salad
Osetra Caviar, Hen's Yolk, Toasted Brioche, Lemon Crème Fraîche

Duck Confit and Winter Truffle Risotto
Pecorino, Barolo, Shallot

Montauk Scallop with Hudson Valley Foie Gras
Miso, Mizuna, Sesame, Citrus

Entrées

Wild Gulf Shrimp "Scampi"
Spaghetti Nero, Oreganato Bread Crumbs

Pan Roasted Montauk Sea Bass
Hen of the Woods Mushrooms, Brandy, Leeks, Pommes Allumette

Grilled American Lamb Loin, Ras al Hanout Rub
Sweet Pepper Romesco, Roasted Cauliflower Purée, Charred Broccolini

Chateaubriand for Two
Bearnaise, Creamed Spinach, Steak Fries



Dessert

Sticky Date Cake
Toffee Sauce, Vanilla Gelato

Butterscotch Pots de Crème
Marcona Almond

Warm Valrhona Chocolate Chip Brownie
Hazelnut Gelato, Blood Orange Marmalade, Dark Chocolate Sauce

Executive Chef Michael Rozzi