



Dinner

February 14 & 15, 2020



Trio Amuse-Bouche

baby beet, basil goats cheese, kumkuat, lemon
slow peppers, honey, thyme, black olive
apple-ginger brie bisque



Lobster Ravioli

brown butter, sage, roasted garlic



Prime Eye of Rib

wild mushroom duxelles, asparagus, tomato-tarragon butter



Chambord Tiramisu

candied orange, pickled strawberry



\$75 per person

6:00 pm