

Valentine's Day 2026

FIRST

east coast oysters
champagne grapefruit granita

tenderloin tartare
pickled shallot, brioche toast, quail egg

lobster wontons
brown butter dashi, yuzu, scallion

[a la carte]

oysters 4 ea | shrimp cocktail ½ lb 16 | crab fingers 18 | crudo mp | ceviche mp

SECOND

hot smoked salmon
parsnip latke, creme fraiche, dill pollen vinaigrette

baby beet & burrata
shaved fennel, golden balsamic, pistachio

“she crab” soup
old bay buttered crackers, bottarga

MAIN

scallops

kabocha, gai lan, salsa macha, pepitas

beef tenderloin

smoke roasted, potato confit, asparagus, bordelaise

halibut

‘nduja-crust, yukon potato, spinach, mussel veloute

[a la carte] add surf mp

FINALE

red velvet cake
cream cheese icing, raspberries

chocolate pecan tart
caramelized banana ice cream

buttermilk panna cotta
blood orange, pistachio brittle