

Valentine's Day Dinner

Served with a Bottle of Veuve Clicquot

First Course

Egg on Egg on Egg

Soft Scrambled Farm Egg with Maine Uni and Ossetra Caviar

Second Course

Warm Black Trumpet Mushroom Salad

With Baby Spinach Shallots Marsala and Gouda

Third Course

Pink Swimming Scallops with Fennel and Cream

Dayboat Fresh and Harvested in the Wild

Fourth Course

Saffron Roasted Root Vegetable Casserole

Garnet Yams, Beets, Celery Root, Radish and Carrot with Heirloom Tomato and Robust Olive Oil

Wagyu A5 Ribeye

Imported From Japan Served with Whiskey Barrel Aged Soy on the Side

Dessert

Red Velvet Cake

With Dak Chocolate and Luxardo Cherries

\$500 per person