



VALENTINE'S DAY 2022

– STARTERS –

Scallop Crudo \$18

blood orange vinaigrette, beets, shiso

NV Nicolas Feuillatte, Brut, Campagne, Chouilly, FRA \$18

Spinach & Artichoke Crab Dip \$16

jonah crab and grilled francese toast

2018 Royal Tokaji, Tokaj Furmint Dry, The Oddity, HUN \$12

– ENTRÉES –

Grilled Ribeye \$36

garlic spinach, crispy duck fat potatoes, roasted shallots

2018 Stark-Conde, Cabernet Sauvignon, Stellenbosch, ZAF \$14

Bucatini Frutti di Mare \$32

shrimp, mussels, littleneck clams, squid, calabrian chili butter

2018 Argyle, Pinot Noir, Willamette Valley, Oregon \$15

– DESSERT –

Red Velvet Cake \$12

cream cheese frosting

2015 Gérard Bertrand, Banyuls Vin Doux Naturel, Languedoc-Roussillon, FRA \$12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform your server of any allergies prior to ordering. *An 18% gratuity will be added to parties of 6 or more.