

Valentine's 2026

80. per person | choice of appetizer, main and dessert

appetiz^ers

BURRATA

heirloom beets, red endive, kumquat chutney,
pine nuts, carta di musica

BEEF TARTARE

cornichon, capers, shallot, triple crunch mustard, egg yolk custard,
roasted bone marrow, brioche toasts

BACON-WRAPPED SCALLOPS

caramelized figs, buttercup squash, miso brown butter

maⁱns

BEEF TENDERLOIN

6oz, crispy fingerling potatoes, braised greens,
mushrooms & brandy cream sauce

BRAISED VENISON PAPPARDELLE

venison & porcini ragù, chianti, ricotta, rosemary

SEARED LING COD CIOPPINO

prawns, mussels, fennel, celery root, tomato brodo, grilled sourdough

CHAR GRILLED MAITAKE MUSHROOM (VEGAN)

confit celery root, warm farro & heirloom carrot salad, truffle jus

des^erts

CHOCOLATE MOLTEN CAKE

salted caramel gelato, candied almonds

JUMP WHITE CHOCOLATE CHEESECAKE

phyllo pastry, spiced apple coulis

Premium Upgrades

ANGUS BEEF RIBEYE STEAK

12oz, crispy fingerling potatoes, braised greens,
mushrooms & brandy cream sauce +19.

SURF & TURF

6 oz beef tenderloin, poached lobster,
crispy fingerling potatoes, braised greens, béarnaise +20.