

Valentine's Day Features

APPETIZERS

East Coast Oysters (6 pcs) | 25
mignonettes, lemon, horseradish

Digby Scallops | 23
sunchoke crema, caviar, dill fronds, bee pollen

Parmigiano Soup | 14
shoestring potatoes, seedlings



ENTREES

Lobster Risotto | 35
*butter poached lobster morsels, saffron, kale,
cured tomato, petite seedling salad*

Filet & Prawns | 65
*dry aged milk-fed veal tenderloin, jumbo prawns,
parsnip chips, squash crema, sauteed swiss chard,
shallot jus*

Beef Tomahawk | 137
*grilled 34oz Wellington County beef tomahawk steak,
mascarpone potato mash, roasted baby carrots,
herb butter, sauteed spinach, petite salad,
truffle fries, port jus*



DESSERTS

Pistachio Tiramisu | 15
*mascarpone pastry cream, pistachio dust,
Kahlua & espresso soaked lady finger*

Dark Chocolate Mousse | 13
*Amarena cherries, brownie crumble,
whipped Chantilly cream*



Cocktails

Cupid's Arrow | 13

*Goldschlager, Disaronno amaretto,
soda, cinnamon hearts*

Forever Friday 75 | 15

*Beefeater gin, muddled raspberry,
lemon, prosecco, sumac sugar*

Wines & Sparkling

suggested pairings

2021 Prosecco Rose | 60

Millesimato, Fiol, Italy, DOC

NV Brut | 170

Veuve Clicquot, France



2021 Chardonnay | 78

De Loach, Santa Rosa, California

2021 Chablis | 106

Domaine Jean Pierre et Corinne, Burgundy



2021 Cabernet Sauvignon | 118

Black Stallion, Napa Valley, California

2019 Barolo | 162

Paolo Scavino, Barolo, DOCG

