

# HAPPY VALENTINE'S DAY

\$185 per person \$285 The Food & Wine Experience

-Gift From The Kitchen-

## Trio From The Sea

Chesapeake Blackberry Oyster, Ahi Tuna Tartare, Maine Lobster

### Risotto Oro

Carnaroli Risotto, Saffron, Gold Leaf

# Creekstone Black Angus Filet

Asparagus, Purple Potato Puree, Oyster Mushroom Amarone Wine Reduction

Or

### Chilean Sea Bass

Broccolini, Fennel, Taggiasche Olives, Lemongress

#### Limoncello Panna Cotta

Raspberry Pomegranate Marmalade, Rose Water Emulsion

#### Saint-Valentin Petit Gâteau

Chocolate Cake, Morello Cherry Mascarpone Sicilian Pistachio Ice Cream

## Executive Chef Fabio Salvatore

Vegetarian Options Will Be Made Available

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

\*\*\*For Your Convenience a Suggested 20% Gratuity Will Be Added to All Parties of 6 or