

## AMUSE-BOUCHE

### SMOKED SALMON

*celery root apple salad, osetra caviar*

## APPETIZERS

### FENNEL CAULIFLOWER SOUP

*creamless, roasted cauliflower, parsley, shaved black truffles*

### ENDIVE AND ARUGULA

*fresh arugula, pears, pecans, parmesan cheese, lemon vinaigrette*

### FRISÉE AND FRESH BACON

*house cured, kabocha squash, Melick Farms apples, apple cider vinaigrette*

### OCTOPUS

*grilled, potatoes, preserved lemon, niçoise olives, olive oil*

### FOIE GRAS

*Hudson Valley, grilled, apple-passion fruit compote, ruby port*

### CRAB CAKE

*jumbo lump, poached shrimp, blood orange segments, Comeback sauce*

### SHORT RIB TORTELLINI

*house made, black truffle emulsion, sunchoke coulis*

## ENTRÉES

### LOBSTER

*Nova Scotia, roasted salsify, new potatoes, fennel coulis*

### TUNA

*grilled, coconut sticky rice, avocado, shiitake mushrooms, ginger vinaigrette*

### SEA BASS

*seared, lobster-tomato risotto, baby carrots, wild mushrooms, basil oil*

### BEEF

*filet mignon, potato purée, baby carrots, Portobello mushrooms, peppercorn sauce*

### LAMB

*roasted rack, delicata squash, baby artichokes, spinach strudel*

### VEAL

*roasted rack, prosciutto, fried green tomatoes, wilted greens, charred tomatillo*

## DESSERT

### LOVER'S SAMPLER

*chocolate bombe, chocolate tart, stem strawberry, salted caramel ice cream*

140- per person exclusive of sales tax and gratuity

## COCKTAILS BUILT FOR TWO

### FRENCH KISS

*half bottle of Veuve Cliquot NV,  
marinated cranberries*

63-

### WHITE TIE

*Plymouth gin, Luxardo Maraschino,  
dry vermouth, Absente, orange bitters*

26-

### EYE CONTACT

*milk punch, rum, Cognac, bourbon,  
Génépy des Alpes, pineapple*

28-

### SHAMELESS FLIRT

*Claremont NJ Vodka, grapefruit simple,  
St. Germain, fresh lemon juice*

24-

## LOVER'S WINE FLIGHT

*enjoy a wine pairing with your meal*

### APPETIZER

Champagne, Serge-Mathieu "Brut Tradition" NV

### ENTRÉE

(CHOOSE ONE)

Sancerre, Pascal Jolivet "Les Cailot" 2016

or

Chardonnay, Ramey, Russian River Valley 2013

or

Super Tuscan, Tinuta di Trinoro "Le Cupole" 2010

or

Pinot Noir, Penner-Ash, Willamette Valley 2015

### DESSERT

10 Year Old Tawny Port, Graham's

40- per person

