

# Valentine's Day

## APPETIZER

### LOBSTER COUSCOUS RISOTTO 18

*baby kale, espelette bread crumb, chive oil*

'22 Bodegas La Caña, Albariño, Rías Baixas, ESP

### SESAME-CRUSTED TUNA 16

*kumquat marmalade, fried shallots, shaved radish,  
micro cilantro, miso sauce*

'22 Lubanzi Orange, Skin-Contact Chenin Blanc, Swartland, ZAF

## ENTRÉE

### GRILLED RIBEYE 52

*asparagus, short rib croquet, sauce au poivre*

'21 Tahun, Malbec, Mendoza, ARG

### PROSCIUTTO-WRAPPED HALIBUT 32

*parsnip purée, garlic brussels sprouts, cippolini*

'21 La Chablisienne, Petit Chablis "Pas Si Petit" Burgundy, FRA

## DESSERT

### BASQUE CHEESECAKE 12

*blueberry compote*

'22 Jeio, Brut Prosecco Rosé, Veneto, ITL



Executive Chef: St.Luc Julmeus