

# VALENTINE'S DAY

# \$95/person includes a toast of bubbles

## **First Course**

#### Amuse Bouche

Choose One

### Second Course

**Mason Street Chopped** 

House Mustard Horseradish Dressing, Jones Bacon, Egg, Onion, Tomato, Cucumber, Avocado

**Red Beets** Pomegranate Arils, Candied Pistachio, Arugula, Yuzu Vinaigrette

### Third Course

Mushroom Risotto Wild Mushrooms, Pecorino, Pangrattato

> Sea Scallops Saffron Lemon Butter

**14oz Ribeye** Buttermilk, Thyme, Potato

# **Fourth Course**

Chocolate Mousse Strawberry Sauce, Chocolate Drizzle Raspberry Panna Cotta with Raspberry Four Ways

**Dom Pérignon Toast** Dom Pérignon Toast *\$60/glass* Dom Pérignon Bottle *\$290* 

\*Consuming raw or undercooked meats, poultry, and seafood may increase your risk of foodborne illness.