

HAPPY VALENTINE'S DAY

FEBRUARY 14, 2017 \$85 PER PERSON

AMUSE

Both for the table to share

HUSHPUPPIES

BURRATA, PISTACHIO BUTTER, SORGHUM

SEAFOOD PLATTER FOR TWO — gulf oysters, redfish dip, campechana, crab fingers, cocktail shrimp
(\$45 supplement)

STANDARDS

Choose one per person

TUNA CARPACCIO — sea urchin aioli, bottarga, thai chile

LOCAL GREENS — beets, citrus, fresh herbs, blue heron farms chevre

OCTOPUS A LA PLANCHA — patatas bravas, pimento, yuzu

BUTTERED TOAST — boquerones, trout roe, dill

CANNELONI OF SPRING PEAS — artichokes, asparagus

THIRD COAST GUMBO — crawfish, Andouille

ENTRÉES

Choose one per person

DIVER SCALLOPS — stewed lentils, local cider

WHOLE BUTTER POACHED LOBSTER — cotija grits, chimichurri (\$10 supplement)

LAMB — house sausage, green garlic soffrito, cured black olive, hummus

YELLOWFIN TUNA A LA PLANCHA — smoked eggplant, chiles

MARBLE RANCH WAYGU BEEF CHEEKS — kimchi collards

ROASTED BEET PANSOTI — sage butter, chestnuts

SPATCHCOCK HEN — Perigord black truffle, smoked potato puree, charred lemon

DESSERT

Choose one per person

DEVILS FOOD CAKE — blood orange buttercream, blood orange sherbert, shortbread, cherry compote

ARTISAN CHEESES — selection from Dariymaids, fry bread, jam (\$5 supplement)

MILK CHOCOLATE MOUSSE — liquid strawberry center, hazelnut cake, brittle

STATE OF GRACE

"I THINK OF YOU, WHEN I SEE THE SUN'S SHIMMER GLEAMING FROM THE SEA.
I THINK OF YOU, WHEN THE MOON'S GLIMMER IS REFLECTED IN THE SPRINGS."

JOHANN WOLFGANG VON GOETHE