

FEBRUARY 14. 2024 - \$145 PER PERSON

## AMUSE

#### For the table to share

**CAVIAR SERVICE** — crispy potato, crème fraiche, chives **OYSTER** —passion fruit granita, thai basil

## STANDARDS

### Choose one per person

TORCHON OF FOIE GRAS—sour cherry, pistachio, grilled bread (\$15 supp)

STRAWBERRIES AND BURATTA — LA strawberry, farm arugula, pine cone syrup

COLORADO LAMB RIBS —cardamom, heirloom carrot, charred spring onion

DEVILED CRAB— gulf blue crab, brandade, hollandaise

### PASTA

### Choose one per person

RISOTTO — black perigord truffle, shaved parmesan (\$15 supp)

SPAGHETTINI — gulf shrimp, marinated artichioke, preserved lemon

RAVIOLINI — red kuri squash, goat cheese, sage

# ENTRÉES

### Choose one per person

IBERICO PORK COLLAR — fermented chile, herb salad, pickled vegetables

PRIME FILET & KING CRAB — duchess potato, asparagus, bearnaise (\$25 supp)

CRISPY LION'S MANE — "fungi di fritti", fra diavlo, torn basil, grana padana

PAN ROASTED SQUAB — sweet potato spoonbread, mustard greens

HALIBUT AU VIN JAUNE — spinach subric, charred lemon

## DESSERT

### Choose one per person

CHOCOLATE BUDINO – chocolate cake, almond florentine, evoo MIXED BERRY MOUSE CAKE — sugared berries. chantilly

## 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