



VALENTINE'S DAY 2019

DINNER FOR TWO

95+ per person



Chef's Amuse Bouche

New England Oysters

Champagne Mignonette, Fennel Pollen, Citrus Caviar

Tomahawk Ribeye

Hassel Back Potatoes, Mélange of Sautéed Vegetables, Truffle Agro Dulce

Chocolate Reveal

Hidden Dessert for two

Executive Chef **ADAM NOE**

Sous Chef **RYAN LAJOIE**