

Sweet 16

VALENTINES MENU

STARTER

Cherry+Champagne Jello Shot upon arrival

Housemade pansotti filled with fresh ricotta, finished in a seasonal persimmon vodka infused cream sauce

MAIN COURSE

Wild Mushroom Risotto locally foraged wild mushrooms, house-made almond crema, finished with truffle oil.

Whole Branzino Salt Roasted & stuffed with fresh herbs, citrus & 'nduja, with Sage Mtn. Farms potato puree'

Grass-Fed Flat Iron Steak served with French butter potato purée, a trio of: sauce soubise, beurre blanc & Calabrian chile chimichurri.

SALAD COURSE

Red Endive, blood orange, cilantro, micro basil, Spanish salted almond, shaved midnight moon cheese

DESSERTS

Raspberry Pavlova

Basque Cake with blood orange & chocolate

Marquis chocolate mouse cake, crushed salted spanish almonds & vanilla gelato

INFUSED SPIRITS

Bourbon, vodka, or gin infused tableside with your choice of fresh botanicals and seasonal accents +55



Five-course menu experience, from a fun elevated jello shot to dessert.
Wine and infused spirit pairings available throughout! \$135 pp
Gratuuity applied to parties of 2+ | Tableside Infusions \$55 (2 guests) | \$30 pp