



Valentines Day Grant Grill 2025

Amuse

Fried Oyster, Crispy Leeks, Vichyssoise

Kabocha Squash and Pear Soup, Crispy Pancetta, Pomegranate Syrup, Sage

Grilled Artichokes, Fennel, Hearts of Palm, Apple Mostarda, Roasted Hazelnuts,
Wild Mushroom Veal Terrine, Roasted Carrot Terrine

Shared Course for two

Seared Ahi Tuna, Eggplant Caponata, Braised Spigarello, Lemon Butter Sauce

or

Local Uni, Langostino Risotto, Chanterelle Cream

Roasted Venison Saddle, Puntarelle Chicory, Purple Sweet Potatoes, Absinthe Tart Cherry Sauce

or

Beef Tenderloin, Braised Short Rib Cappelletti, Turnips, Negi Onions,
Valdeón and Cabernet Sauce

La Tur Cheese, Fig Jam, Crispy Prosciutto, Olive Oil Cracker

Shared Course for two

Deconstructed Chocolate Covered Strawberries

Shared Course for two

Consuming raw or under-cooked meat, eggs, and/or fish cooked to order may increase your risk of food-borne illness.

20% Staff Charge added to parties of 6 or more and distributed entirely to service staff.

Executive Chef Mark Kropczynski

Restaurant Chef Liliana Torres