

Celebrate ROMANCE

VALENTINE'S MENU

PLEASE MAKE RESERVATION ON [OPENTABLE.COM](https://www.opentable.com) OR BY CALLING 817-350-4072

APPETIZERS

CLASSIC FRENCH ONION SOUP 14

Gruyere crouton, pine nuts

HIERLOOM TOMATO & WATERMELON SALAD 14

Red sea pea spread, basil, banana peppers, pecans, molasses vinaigrette

ORA KING SALMON CRUDO 24

Osetra caviar, coconut emulsion, squid ink tapioca crackers

OYSTER ROCKEFELLER 28

Half dozen Prince Edward Island oysters, pecorino mornay sauce, maple bacon, lime

MAIN

AUSTRALIAN LAMB RACK 44

Ras el hanout, pistachio crust, heirloom peas, asparagus spears, sage sorghum nage

PAN ROASTED BARRAMUNDI 38

Celeriac puree, sea salt roasted fennel, Brussels sprouts leaves, leek ash, anchovy vinaigrette

BRICK ROASTED CHICKEN 32

Secret Rub, butter and chive tossed fingerling potatoes, broccoli rabe, lemon chicken jus

STEAK AU POIVRE 48

Filet mignon, whipped caramelized salsify, carnival cauliflower, XO cognac sauce

FOREST MUSHROOM RISOTTO 32

Heirloom Carolina gold rice, forest mushroom confit, parmigiana Reggiano

SWEET

DRUNKEN BREAD PUDDING 12

Japanese whiskey, Miso butter scotch sauce, vanilla bean ice cream, almond nougatine

DARK CHOCOLATE CHERRY DOME 14

Gold leaf, macaroon, white chocolate cremeux, candied hazelnuts

STRAWBERRY PISTACHIO MILLEFEUILLE 12

Pistachio cream, Tahitian vanilla gel

BANANA FOSTERS BAKED ALASKA 16

Caramelized Jamaican rum, banana brûlée