

the | Drawing Room

AMUSE

Vanilla-saffron beets, cinnamon gelée

FIRST

Oyster-Sangria Shooters, blood orange-oxtail bruschetta
OR
Vichyssoise, silky potato leek soup, white pepper, thyme scented mushroom duxelle

SECOND

Shrimp, pineapple, bacon, mint, sweet onion
OR
Pork Belly, celeriac, hazelnuts, rosemary, verjus
OR
Stuffed Piquillo Peppers, arugula, chèvre, pickled fennel, marjoram bread crumbs

MAIN

Scallops, parsnip, kumquats, frisée, crispy pork, pork jus
OR
Veal cheeks, Thai curried onion, Japanese eggplant, puffed wild rice, basil
OR
Cheddar Whipped Polenta, black kale, rainbow carrots, apple chips, Meyer lemon-nutmeg sauce

DESSERT

Chocolate Crème Brulee

blood orange, biscotti

OR

Citrus-Pistachio Trifle

honey génoise, pistachio mousse, seasonal citrus

EXECUTIVE CHEF: NICK LACASSE

Happy Valentine's Day!