

**FOUR-COURSE VALENTINE'S DAY DINNER**  
**SATURDAY, FEBRUARY 14, 2026**

**FIRST COURSE**  
SERVED FAMILY STYLE

DUCK PATÉ, CROSTINI, OLIVES, CORNICHONS

**SECOND COURSE**  
SELECT ONE

ROASTED EGGPLANT SOUP

CRISPY COCONUT SHRIMP SALAD, ENDIVE, WALNUTS  
PORT WINE REDUCTION

BURRATA, LOLA ROSA GREENS, PROSCIUTTO  
PINEAPPLE, CHAMPAGNE VINAIGRETTE

MARYLAND CRAB CAKE, FIELD GREENS, LEMON-CAPER EMULSION

DUCK WONTONS

TUNA TARTARE, SWEET CHILI EMULSION

HUDSON VALLEY FOIE GRAS, SEARED SCALLOP, BLINI, MANGO CHUTNEY  
PORT WINE REDUCTION +\$17

**THIRD COURSE**  
SELECT ONE

BARNEY'S LONG ISLAND DUCK, SWEET POTATO PUREÉ  
ROASTED BRUSSELS SPROUTS, CRANBERRY DUCK-DEMI

FRENCH CUT ROASTED CHICKEN, WILD RICE, HARICOT VERTS  
TOMATO CONCASSÉ, NATURAL SAUCE

RACK OF LAMB, AU GRATIN POTATOES, PEARL ONIONS  
SAUTEÉD ROOT VEGETABLES, AU POIVRE

CRISPY SKIN SALMON, COUSCOUS, ASPARAGUS  
CHERRY BEURRE BLANC

SURF AND TURF, LOBSTER, FILET MIGNON  
MASHED POTATOES, SAUTEÉD SPINACH, AU POIVRE SAUCE +\$21  
(TURF ONLY - FILET MIGNON WITHOUT LOBSTER)

POLENTA, VEGETABLE MEDLEY, PORCINI MUSHROOMS

**COUPLES FAVORITE**  
**TABLE STYLE**

TRUFFLE FRIES WITH AIOLI DIPPING SAUCE +\$12

**FOURTH COURSE**  
**DESSERT SAMPLER**

CHOCOLATE DIPPED STRAWBERRIES  
CAMEL GELATO, BISCOTTI

CHOCOLATE MOUSSE, RASPBERRIES & WHIPPED CREAM



**\$125 PER PERSON**