

VALENTINES DAY 2019

Amuse

FIRST COURSE

CREAMY POTATO SOUP

POMMES GAUFRETTES, RACLETTE, SMOKED TROUT

GROGANICA FARM GEM LETTUCE

PINE NUT MISO VIN, HARISSA CRISP, GREEN RADISH, QUINOA

BEET SALAD

MUSHROOM SOIL, PEARS, URFA SPICE, AGRI

MAIN COURSE

GROCE FAMILY FARM PORK CHOP 74

BEER MUSTARD, LENTILS, HIBISCUS TURNIPS, RUTABAGA

FAROE ISLAND SALMON 74

N'DUJA BRODO, GNOCCHI, PARSNIP, TARRAGON

30 DAY DRY AGED RIBEYE 78

CHARRED SUNCHOKE, TURNIP, GREEN PEPPERCORN BEET JUS

COCONUT ROASTED CAULIFLOWER STEAK 68

TRAVISO SALAD, HONEYCRISP APPLE, PINAKURAT VIN

HAM & CLAMS SPAGHETTI 68

BOUILLABAISSE, MUSTARD GREENS, FENNEL, ROCK SHRIMP

DESSERT

CHAMPAGNE TRIFLE

BUBBLY PEAR, SPICE BUSH PANNA COTTA, CRANBERRY MOUSSE, HAZELNUT

CHOCOLATE CAKE

COPPER & KINGS WHIP, PICKLED CHERRY, DEMERARA TUILE

PROOF ON MAIN

THURSDAY, FEBRUARY 14TH 2019

CHEF MIKE WAJDA & TEAM



THANK YOU TO ALL OF OUR LOCAL PARTNERS.

*CONSUMING RAW OR UNDERCOOKED FOODS MAY RESULT IN FOODBORNE ILLNESS.