



# DRAWING ROOM

## VALENTINE'S PRIX FIXE MENU

\$65 per person | \$30 optional wine pairing

### FIRST COURSE

**Choice of:**

Cornmeal Fried Ace Blade Oysters | fingerling potatoes | pancetta | celery | cornbread | oyster bisque

Baby Lettuces | spiced black walnuts | grilled pears | gorgonzola | lemon - yoghurt vinaigrette

Seafood Foreplay | crudo | pickled | smoked | butter poached

### SECOND COURSE

**Choice of:**

Monkfish Roulade | local shrimp | sweetgrass mussels | carolina gold rice | peas | chorizo consomme

Sea Scallops | beluga lentils | baby carrots | country ham broth

Duck Ménage a Trois | yuzu | ginger | lemongrass

Beef Wellington | venison duxelles | foie gras mousse | buttered pastry | potato puree | natural jus

### DESSERT

**Choice of:**

Raspberry | rose | mascarpone | pistachio | lemon

Blood Orange | olive oil cake | sweetened ricotta | fennel

Chocolate Gianduja Mousse | chantilly | hazelnut | mint