



THE FED

Valentine's Day

PRIX FIXE MENU FOR TWO & WINE PAIRING

*\$140 per person, excludes tax and gratuity
+\$60 per person for wine pairing*

♥ FIRST COURSE

East Coast Oysters with Asian Pear Mignonette

Two East Coast oysters on the half shell, finished with a bright and refreshing Asian pear mignonette

Laurent-Perrier, La Cuvée Brut, Champagne, France

♥ SECOND COURSE

Winter Harvest Salad

Arugula and baby kale with candied walnuts, dried cranberries, shaved fennel, radicchio, goat cheese, and maple vinaigrette

Lawson's Dry Hills, Sauvignon Blanc, Marlborough, New Zealand

♥ THIRD COURSE

Grilled Tomahawk for Two

Pat LaFrieda Prime 850 Club tomahawk ribeye, grilled and served with wagyu fat-roasted potatoes, miso-glazed asparagus, lobster risotto, and house steak sauce

The Hess Collection, Lion Tamer, Cabernet Sauvignon, Napa Valley, California

♥ DESSERT

Chocolate Stand for Two

A three-tier cast chocolate stand featuring an assortment of handcrafted bonbons and mignardises

Mini Valentine's Espresso Martinis

