

VALENTINE'S DAY 2018

STARTERS

Winter Squash Soup
Cranberry-Chestnut Relish
Candied Ginger
Pumpernickel Crepe
Charred Prawns
Scallions
Caramelized Garlic
Saffron Crème Fraîche

ENTREES

Miso-Glazed Black Cod
*Buckwheat-Bonito Dumplings,
Bok Choy, Shiitake Mushrooms,
Green Peppercorn-Ponzu Broth*
or
Pan-Seared Duck Breast
*Roasted Parsnip Hash, Duck Confit,
Black Trumpet Mushrooms,
Brussels Sprouts,
Huckleberry Gastrique*
or
Grilled Beef Tenderloin
*Buttermilk Yukon Potatoes,
Mustard Greens, Bacon Lardons,
Pickled Mustard Seeds, Natural Jus*

DESSERTS

Honey Chèvre Creme Brûlée
*Lavender Shortbread,
Raspberries, Chamomile*
or
Bittersweet Chocolate Cake
*Brown Sugar Mousse,
Champagne Sorbet,
Strawberries*

Pomp[®]

*“One cannot think well,
love well, sleep well,
if one has not dined well.”*

—VIRGINIA WOOLF

2.14.2018



*Some menu items may be modified as a result of available fresh ingredients.
Some dishes contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses.*