

32

pal m



VALENTINES

STARTERS

FONDUE & CHARCUTERIE 22

cured meats, smoked blue cheese fondue,
house pickled vegetables, crusty bread,
seasonal preserves

JUMBO SHRIMP 16

pistachio + coconut crust, french toast,
apricot + white balsamic syrup

LOBSTER BISQUE 12

pernot crème, fennel

MAINS

COCOA + ESPRESSO DUSTED FILET MIGNON 48

duck fat smashed potato,
lemon grilled asparagus, roasted shallot,
cherry bordeaux reduction

HERB CRUSTED HALIBUT 39

parmesan risotto, blistered cherry tomato,
charred heirloom tomato foam, micro basil

APRICOT GLAZED POULET ROUGE 32

apricot glazed joyce farms breast,
pistachio stuffed leg and thigh,
rosemary + brie bread pudding,
arugula, preserved lemon

DESSERTS

CHOCOLATE TART 12

white chocolate ganache, raspberry,
mint, chocolate shell

ROSEWATER + CARDAMOM 9

crème brûlée, sugar in the raw