

**TRADE MARK**  
taste + grind

# VALENTINE'S DAY

55 per guest

## FIRST

**LITTLE GEMS CAESAR SALAD**

**ITALIAN WEDDING SOUP**

## SECOND

**ROASTED CAULIFLOWER STEAK**

smoked squash, crispy potato,  
chanterelle brown butter

**WHOLE BRANZINO**

blood orange + fennel + potato

**BRAISED SHORT RIB**

winter barigoule

## THIRD

**THE BIG BANANA**

banana pudding for two,  
toasted marshmallow fluff,  
brown butter wafer

**DEATH BY CHOCOLATE**

devil's food, chocolate pudding,  
nuts and more chocolate

**SELECTION OF SORBET AND GELATO**

## MIGNARDISE

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**jeff haskell** culinary director | **adrienne guttieri** executive chef | **matthew rankin** general manager