

**TRADEMARK**

taste + grind

# VALENTINE'S DAY

55 per guest

bespoke cocktail pairing add 25

## FIRST

### **CRISPY PARMESAN FRITTERS**

soft mozzarella, pepperoncini

### **DIVER SCALLOP CRUDO**

blood orange, celery, apple, smoked salt

### **WINTER SALAD**

creamy black pepper dressing, apple, almonds, manchego

## SECOND

### **ROASTED LAMB LOIN**

harissa labne, salsa verde, leek, yukon golds

### **CHATHAM COD**

sauce gribiche, poached fingerlings, lettuces

### **"SQUASHIO" E PEPE**

wild mushrooms, spaghetti squash, caramelized shallots, grating cheeses

## THIRD

### **THE BIG BANANA**

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

### **CANNOLI CREME DOUGHNUTS**

with warm chocolate dip

## PARTY TIME

### **AT THE REFINERY ROOFTOP**

we've added you to the guest list  
at our sister venue, the refinery rooftop  
join us for a glass of bubbly, on us,  
and a view of the empire state building

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