

Valentine's Dinner

please select one from each course

welcome

your choice of
red, white, or sparkling wine

first

miso butter roasted blue point oysters
pq hot sauce

cauliflower soup
leek confit, saffron cultured butter

pumpernickel panzanella salad
mustard & tender greens,
beets, radish, lemon vinaigrette

second

long island duck breast
anson mills grits, bacon,
scallion, sherry vinegar honey

trademark's rigatoni bolognese
black pepper ricotta, evoo

grilled swordfish
castelvetrano olives,
charred peppers, chorizo aioli

third

blood orange sorbet
vanilla gelato, gelus white chocolate "shot",
crumble (\$6 supplement)

milk chocolate pudding
salted chocolate cookie, whipped cream

\$70 per person

