



Valentine's MENU

Shared Starter

CHEESE & CHARCUTERIE BOARD

Second Course

CARMELIZED PEAR SALAD – Burrata, frisee, honey
truffle vinaigrette

or

ROASTED RED BEETS & BRIE SOUP

Entrees

PETITE FILET – bone marrow duchesse, broccolini,
deep fried béarnaise sauce

or

LOBSTER RAVIOLI – fennel cream, saffron oil,
parmesan crisp, cherry tomato

or

PISTACHIO BUCATINI – shiitake, spinach, basil,
parmesan (V)

Dessert

STUDY OF CHOCOLATE

\$190.00++ per couple

Includes a Pour of Bubbly & Build Your Own Bouquet Experience

20 | TWENTY

