



ANGEL OAK VALENTINE'S DAY

WEDNESDAY FEBRUARY 14TH, 2018

AMUSE BOUCHE

kobe carpaccio, osetra caviar puff

FIRST COURSE

choice of

LOBSTER TORTELLONI

parmigiano, lardo, mushroom brodo

FOIE GRAS TORCHON

strawberry rhubarb gel, oat strudel, peppered crème fraiche, anise hyssop

SUNCHOKE BISQUE

medjol date dumplings, crispy sunchokes

SECOND COURSE

choice of

BEETS AND BERRIES

red quinoa, avocado, barley, sorell, cara cara orange vinaigrette

BUTTER POACHED KING CRAB

kabocha squash bisque, honey crisp apples

THIRD COURSE

choice of

BROKEN ARROW RANCH QUAIL

foie gras, black trumpet mushrooms, chestnuts, charred little gems, lentils du puy

BACON WRAPPED BRANDT BEEF TENDERLOIN

truffled celeriac purée, potato pave, red russian kale, sauce au poivre

CHARRED ROMANESCO

red lentil dal, smoked maitake mushrooms, mustard greens, minus 8 vinaigrette

DESSERT

choice of

STRAWBERRY PANNA COTTA

chocolate meringue, raspberry pearls, almond crumble

MIXED BERRY SORBET

fresh berries and caramel dust powder

*\$110 per person, tax and gratuity additional
wine pairing \$60 per person*

Chef De Cuisine: Alexander James Bollinger

