

FEBRUARY 14, 2026

VALENTINE'S *day*

THREE COURSE PRIX FIXE MENU

RESERVATIONS BEGIN AT 3PM, LAST SEATING IS AT 10:15PM \$85.00 PER PERSON INCLUDES SPARKLING WINE TOAST & A FEW SURPRISES

AMUSE BOUCHE

*first course - choose one*

**Squash Arancini**  
lemon aioli

**NYS Cheese**

whipped honey, roasted salted walnuts, butter cracker

**Smoked Steelhead Dip**  
cornichon, crostini

**Kale Caesar**

lemon zest, cured duck yolk, croutons, micro parm

*second course - choose one*

**Prime NY Strip (14oz) or Ribeye for 2 (16oz)**  
red wine demi pommes puree (add \$10)

**Pan Seared Steelhead**  
parsnip puree, sauteed kale, mustard beurre Blanc, crispy capers

**Herb Roasted Airline Chicken Breast**  
crispy rosemary potato, seared cabbage wedge, sauce supreme

**Tetsukabuto Fritter**  
hummus, honey chili glaze

SUPPLEMENTS  
TO ANY DISH

| SAUTÉED SHRIMP • PAN SEARED SCALLOPS • LOVING CUP RAW OYSTERS  
(APPLE & LIME MIG)

*third course - choose one*

**Honey Syrup Poached Pear**  
candied ginger, honey chantilly, crushed hazelnut

**Chocolate Crème Brûlée**  
espresso shortbread

**Blood Orange Sorbet**  
toasted coconut, coconut milk caramel

**Tailor &  
the Cook**  
ON MAIN