

VALENTINE'S FEATURES

Appetizer

***CHIVE-CRUSTED JUMBO SCALLOP**  **20**

'Nduja Cream, Herb Poached Potato, Fizzled Leeks, Cilantro Essence

Choice of:

J. Vineyards Rosé, Russian River Valley CA 26/103

Castelnuovo del Garda, Veneto Italy 11/42

Salad

GEM LETTUCE AND LOCAL BEET GREENS   **16**

Quick-Pickled Radishes, Manchego, Purple Passion Asparagus, Toasted Pine Nut,
Champagne Poached Beet, Golden Beet Gelee, Lemon Balm Vinaigrette

Choice of:

Whispering Angel, Cotes de Provence France 14/54

Nik Weis "Urban" Mosel Germany 10/38

Entree

***TRUFFLE-SEARED FILET MIGNON** **55**

Mascarpone and Pancetta Potato Torte, Flash Fried Brussels Sprouts,
Heirloom Cauliflower, Sweetcorn Velvet, Horseradish Butter Sauce

Castillo Monsanto, Chianti Classico Riserva, Tuscany Italy 85

ROASTED BRANZINO  **42**

Lemon, Garlic Tahini Yogurt, Sumac, Grape Leaf, Stuffed With Fragrant Rice,
Pine Nut, Golden Raisin, Fine Herbs

Choice of:

J. Vineyards Rosé, Russian River Valley CA 26/103

Castelnuovo del Garda, Veneto Italy 11/42



Dessert

ROSÉ CREAM PUFF **12**

Heart-Shaped Choux, Strawberry Rosé Ricotta,
Passionfruit Curd, White Chocolate Crystals

Matua, Marlborough New Zealand 12/46



 = Gluten Free;  = Vegetarian.

Forms of payment accepted are credit cards, member charges and room charges.

No cash accepted.

*Cooked to order. Consuming raw or undercooked meats,
poultry, shellfish, fish or eggs may increase risk of foodborne illness.

Food items are prepared with equipment and products containing gluten,
dairy/animal products, and nuts. Please inform your server of any allergies and
ask how our dishes can be adjusted to be gluten free.

All sales subject to an 18% service charge plus North Carolina sales tax.