



DATE NIGHT MENU

3 courses | 35 per person

APPETIZER *choice of*

Beet & Citrus Salad

baby arugula, candied walnut, whipped goat cheese

Creamy Cauliflower Soup

wild mushrooms, candied pine nuts, golden raisins, basil

DB's Pastrami Salmon

potato pancake, cream fraiche caviar

Clothesline Bacon

*black pepper maple glazed bacon
(+8 Supplement)*



ENTRÉE *choice of*

Chicken

spinach, basil mashed potatoes, chicken jus

Salmon

kale, "ferroto" roasted sweet potatoes, sage butter

Short Rib Cavatelli

short rib, roasted garlic, broccoli rabe, mushrooms

Butternut Squash Raviolis

kale, toasted pepitas, spicy sage brown butter

Surf & Turf*

*petit filet mignon, lobster tail, roasted wild mushrooms
(+25 Supplement)*



DESSERT *choice of*



Chocolate Chip Ice Cream Sliders

vanilla gelato, candied pistachio, amarena cherries, toasted marshmallow

Market Berries

strawberry hibiscus tea, coconut sorbet

Tiny Dancer (+12 Supplement)

*Chocolate Marquise, Chocolate Caramel Anglaise, Candied Pistachios,
Vanilla Tuile Cookie Legs, Sweet Crispy Rice Tutu*

Cheesecake Lollipops FOR TWO (+14 Supplement)

Toffee crunch, cherry pistachio, chocolate tuxedo, bubblegum whipped cream

Price plus tax and gratuity.

All credit card and electronic transactions are subjected to a 3% processing fee.

To avoid this fee, please feel free to pay with cash.

