

the Tower bar

VALENTINE'S DAY 2♥21

\$175 per person dining in
\$150 for take out

Complimentary bottle of champagne
with purchase of dinner for two

FIRST COURSE

- choice of -

POTATO BEET BISQUE
lemon, crème fraîche, fried leeks

- or -

MIZUNA BURRATA SALAD
rainbow carrots, celery, cherry tomato
micro cilantro, yuzu soy vin

- or -

DIVER SCALLOP
cauliflower rice, truffle buerre blanc

SECOND COURSE

- choice of -

DUCK CONFIT PASTA
fusilli pasta, roasted tomato, broccoli rabe, pecorino

- or -

SEASONAL VEGETABLE RISOTTO
fresh black truffle

- or -

BAJA OCEAN STRIPED BASS
spigarello, spring garlic, sunchoke
rainbow carrots, vierge sauce

- or -

35 DAY DRY AGED NY STRIP
asparagus, sunchoke purée, demiglace

DESSERT

- choice of -

RASPBERRY CHEESECAKE
strawberry chutney, candied lemon zest, vanilla whipped cream

- or -

CHOCOLATE GANACHE CAKE
white chocolate pearls, raspberry whipped cream, cocoa powder

no substitutions please