

Jack Sprat Valentine's Day Dinner

February 14th, 2025

1st

Baked Camembert puff pastry, apple caponata

2nd

Scallop Ceviche pickled radicchio, blood orange, pink peppercorn,
saffron lemon grass broth *gf*

3rd

Fig Salad compressed baby beets, fresh figs, pistachio,
white balsamic reduction, micro basil, buttermilk ricotta *v*/gf*

4th

Confit Duck Breast pomegranate glaze, roasted fennel,
clementine beurre blanc, crispy buckwheat *gf**

5th

Chocolate & Strawberries white & dark chocolate mouse,
strawberry rose water ice cream *gf*

\$125 per person

*gf – gluten free | v – vegan | *with omission*

Chef Ryan Gelosa