

FISH SHOP

BAR & RESTAURANT

VALENTINE'S DAY

3 Courses 90pp

STARTER

choose one

Cured tilefish with urfa chili dressing, winter citrus and pickled shallots
Dry-aged Roseda farms beef tartare with cornichons, truffle aioli and chips

MAIN COURSE

choose one

House tagliatelle with tomato fondue and Maryland lobster
Seared duck breast with parsnip puree, winter green salad and demi glace
Roasted mushroom and leek tart with vegetable demi

Add shaved black truffle 1/2 oz +45

DESSERT

Chestnut and rum Mont Blanc with dark chocolate and meringue



We are committed to serving responsibly sourced fish and shellfish. Scan the QR code for more information on our purveyors.

We are proud to support Dreaming Out Loud and invite you to support their efforts to improve access to healthy food for marginalized communities with a discretionary \$1 donation added to your bill. A 20% gratuity is added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients of milk, eggs, fish, seafood, peanuts, tree nuts, wheat, soy, and sesame.