

HAPPY VALENTINE'S DAY!

FIRST COURSE

TUNA CRUDO*

nasturtium gremolata, olive oil, lemon, mustard green

ENDIVE & FRENCH POTATO SALAD

dill & caper vinaigrette, manchego, pickled onion,
cured egg yolk

SECOND COURSE

TURBOT EN PAPILOTTE

basil, kohlrabi, mushroom & apple brodo, calabrian chile

DOPPIO RAVIOLI

wagyu oxtail, ricotta, pickled pepper, crispy shallot

THIRD COURSE

GRILLED WAGYU STRIPLOIN*

roasted artichoke, caramelized onion soubise,
fennel & TX citrus slaw

POACHED LOBSTER TAIL

tomato crispy rice, saffron bisque, scallion, meyer lemon

FOURTH COURSE

BLUE CORN ENTREMET CAKE

TX berry compote, earl grey mousse, corn chocolate glaze

AFFOGATO

sourdough ice cream, espresso, TX honey, hazelnut



ARLO
GREY