

edson hill

valentine's day



chef's tasting menu

appetizer

Butter Poached Lobster Ravioli

Butternut beurre blanc | smoked shallot
gremolata | grafton village shepsog

intermezzo

Blood Orange Sorbet

house made

entree

Australian Wagyu Flatiron

herb Infused risotto | sherry roasted mushrooms
italian winter black truffle

dessert

Brûléed Fig & Strawberry

poached figs | mulled wine | passion fruit
sweet cream

Four-Course Prix Fixe
Chef's Tasting Menu

\$135 + tax



specials

Prince Caspian Oyster & Osetra Caviar

champagne granita | lemon | pink peppercorn
\$36 / half-dozen

"COCKTAIL SPECIAL"

vodka | strawberry syrup | lemon | chocolate bitters
chocolate covered strawberry garnish
\$16