


THE
BLUE  HEN

BY DAVID BURKE

Valentine's Day Dinner

THREE COURSE DINNER, \$95 PER PERSON

**tax & gratuity not included*

STARTERS

SEARED SCALLOP

*foie gras crémeux | scallion purée | warm radish
& morel salad*

GAME HEN BALLOTINE

*cashew purée | bitter greens salad | wild
huckleberry | apple cider gelée*

HARVEST SQUASH SOUP

*cranberry gelée | crispy sage | cracked black
pepper espuma | pistachio*

ENTRÉE

HAY BAKED LAMB RACK

*parsnip purée | porcini mushroom glaze
| buttered fava beans | urfa biber*

SKATE WING

*chinotto sour orange curd | caramelized
persimmon | peruvian pommes purée*

45 DAY SALT DRY AGED KANSAS CITY STEAK

*marcona almond crusted | celeriac purée | caramelized
cipollini onion | bleu cheese creamed kale*

DESSERT

CHOCOLATE BOMB CAKE

*espresso mousse | blood orange | crystallized
ginger*

CROQUEMBOUCHE

*profiteroles filled with valrhona caramel
mousse | candied pecans*