

# Raphael

## Valentine's Day Menu

### First Course (choice of one)

Celery root soup, winter truffle

Roasted apple salad, maytag blue cheese, endive, watercress, spiced walnuts

Lightly poached oysters, champagne cream, caviar, cauliflower

### Second Course (choice of one)

Butter poached Maine lobster, sunchoke, fennel, black garlic

Sweet potato agnolotti, black trumpet mushrooms, winter truffle

Pan roasted loup de mer, watercress, roasted garlic

### Entrée Course (choice of one)

Grilled chateaubriand for two, gruyere potatoes, asparagus, crispy garlic mushrooms, red wine mustard sauce

Olive oil poached butterfish, meyer lemon, capers, asparagus and baby carrots

Forty-eight hour rib steak, bacon onion jam, crispy blue cheese, wilted arugula, yams

House made gnocchi, forest mushrooms, English peas and garlic greens

### Dessert (choice of one)

Textures of chocolate

Banana-huckleberry bread pudding with crème glâce

Strawberry and lemon vacherin

Due to the nature of the holiday menu, our ability to accommodate substitutions will be extremely limited.  
\$75/person (+ tax & 20% gratuity)