

Valentine's Day a La Carte

Amuse Bouche BLAT!

Pancetta-Tomato Marmalade, Fried Avocado, Arugula, Toasted English Muffin

FIRST COURSE

POACHED DUCK EGG ...16

Celeriac, Black Truffle, Hazelnut Biscuit, Mâché Salad

WINTER SQUASH "VELOUTÉ" ...12

Coconut Milk, Matcha Tapioca Pearls, Vadouvan, Pumpkin Oil

FOIE GRAS TERRINE ...21

Duck Fat Brioche Panzanella, Cocoa Nibs, Cherry & Sherry Gastrique

SECOND COURSE

TRUFFLE GNOCCHI CAPRESE ...24

Arrabbiata Tomato Sauce, Burrata, Balsamic, Thai Basil

U-10 DIVER SCALLOPS ...26

Buttered Leeks, Yukon Gold Potato Blini, American Paddlefish Caviar, Vanilla Scented Tempura Crab

KING ORA SALMON ...17

Yuzu-Dill Cured, Celery, Roasted Beets, Sesame Tuile, Wasabi Creme Fraiche

THIRD COURSE

ELYSIAN LAMB DUO ...46

Sous-vide Lamb Chops, Braised Lamb "Ropa Vieja", Jeweled Couscous, Roasted Garlic Yogurt

WAGYU BEEF TENDERLOIN ...65

Roasted Asparagus, Potato Fondant, Baby Swiss Fondue, French Onion Jus, "Crispy Cheese Bread"

GRILLED HERITAGE FARMS PORK CHOP ...36

Sorghum Brined, Gigande Bean Cassoulet, Chorizo, Cornbread Crumbs, Fennel-Apple Salad

FOREST MUSHROOMS ...27

Pearls of Farro, Yucca Root, Marinated Tempeh, Smoky Chimichurri

DESSERT

TWO CHEESE COMPOSITION ...14

Double & Triple Cream Cheese, Marcona Almonds, Membrillo, Assorted Crackers

FLORIDA STRAWBERRY FIELDS ...12

White Chocolate Mousse, Madagascar Vanilla Bean, Meyer Lemon Gel, Thai Basil

S'MORES COOKIE SANDWICH ...12

Coffee Ice cream, Marshmallow Cream

LOCAL TRUFFLES

WINE PAIRING (\$40)

THE LANDING
ROOFTOP

HOTEL MELBY