

The *Main Dining Room*  
— SINCE 1913 —

*Valentine's Weekend 2026*

**CHOICE OF APPETIZER**

**Fig & Gorgonzola Salad**

*Frisée, Sorrel, Candied Pecan*

*Shallot Marmalade, Citrus Vinaigrette*

*&*

*Pinot Noir Rosé, La Crema, Monterey*

**-OR-**

**Spiced Hudson Valley Foie Gras Torchon**

*Flavors of Pomegranate, Pistachio, Crème Fraîche*

*House-Made Brioche*

*&*

*Pinot Noir, Carmel Road Winery, Monterey*

**CHOICE OF ENTRÉE**

**Pan-Seared Diver Scallops**

*Parsnip Silk, Braised Fennel, Leek*

*Blood Orange, Smoked Caviar, Chive Beurre Blanc*

*&*

*Chardonnay, Stags Leap, Napa*

**-OR-**

**Maple Farms Duo of Duck**

*Crisp Breast & Confit Thigh*

*Black Beluga Lentils, Confit Red Beet*

*Goat Cheese Truffle, Raspberry Duck Jus*

*&*

*Cotes du Rhône, Saint Cosme, France*

**DESSERT**

**Chocolate Meringue**

*Strawberry Jam, Cream Cheese Icing, Strawberry Sorbet*

*&*

*Ruby Port, Six Grapes, Grahams, Portugal*

**\$95**

**Additional Wine Pairing Experience \$60**

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

*Food Allergy Notice-Food prepared in this establishment may contain wheat, fish, dairy, eggs, soy and nuts.*

*For all food and beverage service, a 20% service charge (22% for parties of 8 or more), 6% sales tax and 9.75% Historic Preservation Fee will be added to your check.*

*Please refrain from using cell phones in the Main Dining Room.*