

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 Fraiche*  
*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 Rhone, 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.