

VALENTINE'S DAY



available as a three course menu - \$70 per person

FIRST

GRILLED OYSTERS 12

blue point oysters, pineapple + red bell pepper salsa, cilantro

OCTOPUS CARPACCIO 15

serrano peppers, avocado, chili oil chorizo

PANKO CRUSTED LAMB CHOPS 24

dill yogurts, grana padano

MAINS

CACIO E PEPE 28

spaghetti, grana padano, chives, sprouts

FILET MIGNON 42

crispy polenta, beurre a la bourguignonne, bordelaise

BROILED BRANZINO 32

ladolemono sauce, cherry tomatoes, dill, onions

DESSERT

RED VELVET CAKE IN A JAR 12

PEAR BOURBON SKILLET 15

oat crumbs, ginger ice cream

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

THE
WILSON



EXECUTIVE CHEF:
JOSE MOLINA