

CHEF'S VALENTINE'S TASTING MENU with PAIRINGS

Chestnut Velouté

Perigord Black Truffle & Cremini Mushroom Duxelles, Roasted Chestnuts, Pickled Shallot
Maison Laurent Perrier, "La Cuvée", Champagne, France NV



Atlantic Day Boat Scallop Tartare

Roasted Cauliflower, XO Sauce, Black Sesame Cracker, Winter Radish
Nik Weis St. Urbans-Hof, "From Old Vines", Mosel, Germany 2022 - Riesling

or

Crispy Veal Sweetbreads

Butter-Poached Salsify, Perigord Black Truffle, Frisée and Petite Tatsoi
Château Thivin, Cotes de Brouilly, France 2021 - Gamay

or

Foie Gras Torchon

Hudson Valley Grade-A Foie Gras, Pickled Quince and Apple Compote,
Petite Greens, Pickled Fennel, Toasted Brioche
Hobo Wine Company, Sonoma Coast, California NV - Apple, Pear, Quince Cider



Roasted Chesapeake Bay Rockfish

Harissa-Roasted Carrots, Glazed Farro, Caramelized Johnathan Apples, Cherry Bomb Pepper
Jules Taylor, Marlborough, New Zealand 2022 - Grüner Veltliner

or

Pacific Sea Urchin

Once a Year Pommes Purée, Perigord Black Truffle, Sea Urchin Emulsion, Chive
Kasumi Tsuru Namachozo, Hyogo Japan NV - Sake



Coffee & Cardamom-Crusted Cervena Venison Saddle

Braised Red Cabbage, Pickled Anjou Pear Purée, Roasted Brussels Sprouts,
Red Cabbage Caraway Sauce
Domaine de Terrebrune, Bandol, France 2019 – Mourvedre, Grenache, Cinsault

or

Cassoulet d'Perpignon

Crispy Duck Confit, Toulouse Sausage, Duroc Pork Belly Lardon,
Greek Gigante Bean, Pickled Peppers, Panko Persillade
Suertes Del Marqués, "Medianías", Canary Islands, Spain 2020 - Listán, Negro



Whatchamacallit

Peanut Butter Caramel, Peanut Butter Brittle, Chocolate Mousse,
Feuilletine Pearls, Brown Butter & Chocolate Ice Cream
Château Roumieu-Lacoste, Sauternes, France 2019 – Semillon

or

Red Rose

Chocolate Cake, Rose Raspberry Cream, Cocoa Nib Tuile, Chocolate Mousse
Didier Meuzard, "Ratafia de Bourgogne", Burgundy, France NV – Pinot Noir



MIGNARDISE

185 – Five Course Tasting Menu
260 – With Tasting Beverage Pairings ~ 335 – With Full Beverage Pairings