

VALENTINE'S DAY TASTING MENU

AMUSE BOUCHE

Kumamoto Oyster with Whipped Mignonette

FIRST COURSE

Celeriac Soup

Black Truffle Duxelles, Toasted Hazelnuts, Shaved Perigord Black Truffle
Bodegas Yuste, "Aurora", Andalucia, Spain NV – Manzanilla Sherry



SECOND COURSE

Chilled King Crab

English Cucumber, Mint, Cilantro, Charnushka
Domaine Sigalas, Santorini, Greece 2019 – Assyrtiko

or

LaBelle Farms Foie Gras Torchon

Black Truffle Gelée, Petite Greens, Pickled Fennel, Toasted Brioche
Union Sacré, "Sangio", Paso Robles, California 2021 – Carbonic Sangiovese

or

Oscietra Caviar Service +\$95

1oz Oscietra Caviar, Egg, Chive, Red Onion, Crème Fraîche, Buckwheat Blinis
Fitz-Ritter, Durkheimer Hochbenn Sekt, Pfalz, Germany MV – Riesling



THIRD COURSE

Seared Atlantic Diver Scallop

Pacific Uni, Cauliflower Purée, Preserved Meyer Lemon, Celery
Tablas Creek, "Patelin de Tablas Rosé", Paso Robles, California 2021 – GSM Blend

or

Roasted Arctic Char

Prince Edward Island Mussels, Glazed Carrots, Leeks, Cauliflower Couscous
Vignerons de Buxy, Montagny Blanc, Burgundy, France 2020 – Chardonnay



FOURTH COURSE

Coffee & Cardamom Crusted Venison Saddle

Braised Red Cabbage, Pickled Anjou Pears, Glazed Salsify
Tarima Hill, Old Vine, Valencia, Spain 2018 – Monastrell

or

48hr Wagyu Short Rib

Onion Carbonara, Parmesan, Black Truffle, Bacon Lardon
Jean Foillard, Beaujolais-Village, France 2020 – Gamay



FIFTH COURSE

Whatchamacallit

Peanut Butter Caramel, Peanut Butter Brittle, Chocolate Mousse,
Feuilletine Pearls, Brown Butter & Chocolate Ice Cream
Château Roûmieu-Lacoste, Sauternes, France 2018 – Semillon

or

Strawberry Entremet

Champagne Mousse, Strawberry Confit, Coconut Cake
R. Geoffroy, Ratafia, Champagne, France NV – Pinot Noir

180 – Five Course Tasting Menu 250 – With Beverage Pairings

-Substitutions may require surcharge-