



MENU SUBJECT TO CHANGE

Valentine's Day is for Lover's Chef's Tasting Menu

Amuse Bouche

Duo of Oysters

Raw, Champagne Mignonette
Fried, Caviar, Pickled Vegetables, Citrus Vinaigrette

Cauliflower Bisque

White Chocolate, Dill, Lemon Oil, Garlic Streusel
Crémant de Loire, Alexandre Monmousseau, Brut, NV



Salmon Tartar

Avocado Miso, Ginger Vinaigrette, Shiso, Cucumber
Vilerma, Ribeiro Blanco, 2015



Maine Diver Scallops

Chestnut Velouté, Ventrèche, Granny Smith Apple, Maple Syrup, Brussel Sprouts
Sannio Fiano, La Fortezza, 2017



Foie Gras Dumpling

Pot-au-“Pho”, Shitake, Savoy Cabbage, Bean Sprouts
Barolo, Alessandro Veglio, 2010



4oz New York Strip

Berberé Spice, Garlic, Jerusalem Artichoke, Kohlrabi, Pine Nut
Cabernet Sauvignon, Signorello Estate, Napa Valley, 2014



Cheese

Humboldt Fog, Prune Compote, Coriander Toast
Late Harvest Sauvignon Blanc, Keermont, 'Fleurfontein', South Africa, 2016



Pre-Dessert

Vanilla Mousse, Guava, Lime Sorbet



Par Deux

Baked Chocolate Mousse Cake, Marsala Custard, Whipped Ricotta, Coffee, Cocoa Sorbet
Banyuls, Domaine du mas Blanc, 1988