



Valentine's Day Chef's Tasting Menu

Extravagant Beginning

Golden Ossetra Caviar 30g – Traditional Accoutrements, Warm Blini – 175

Beau Joie, Champagne, N.V. Epernay -165

**Amuse Bouche*



Premier Cours

Citrus Cured Hamachi

Crispy Leeks, Pickled Pears, Black Olive Caramel, Sicilian Olive Oil

(Wine Pairing TBA)

Deuxième Cours

Salade Gourmande

Cured Foie Gras, Ahi Tuna, Endives, Truffle, Red Wine Vinaigrette

(Wine Pairing TBA)

Troisième Cours

Lobster Tortellini

Crispy Sweetbreads, Vermouth

(Wine Pairing TBA)

Quatrième Cours

Smoked Rohan Duck

Fennel, Elder Berries

(Wine Pairing TBA)

Cinquième Cours

Colorado Lamb

Baby Carrots, Tamarind, Vadouvan, Little Gem Lettuce

(Wine Pairing TBA)

Sixième Cours

White Chocolate Pavlova

Kalamansi Sorbet, Fresh Herbs

(Wine Pairing TBA)

Septième Cours

Dark Chocolate Gelato

Bavarian Hazelnut Mousse

(Wine Pairing TBA)

Huitième Cours

Robiola

Pickled Roasted Beets, Balsamico

(Wine Pairing TBA)



Mignardise

For a harmonious dining experience, our Seasonal Tasting Menu is created for your full table enjoyment.

Executive Chef Stephen Burke | Sommelier Christian Borel

Menu 225 Per Person – Wine Pairing 155 Per Person – Service Non Compris

*Consumption of raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.

Thank you to our local farms for bringing us
the best and freshest ingredients!

Whiffletree Farm- Warrenton, VA
Ovoka Farm- Paris, VA
Virginia Truffle- Rixeyville, VA
Baker's Farm- Mt. Jackson, VA
Martin's Farm- The Plains, VA
David Lay Produce- Stephens City, VA
Firefly Farms- Accident, MD
Meadowbrook Farms- Huntly, VA
Whippoorwill Farm- Washington, VA