



VALENTINE'S DAY MENU FEBRUARY 14TH, 2019



FIRST COURSE

*FRESH SHUCKED OYSTERS ON THE HALF SHELL WITH SEA URCHIN ROE, PICKLED GINGER, SMOKED SOY SAUCE & WASABI CUCUMBERS

FOIE GRAS TORCHON SLICED & SERVED WITH PICKLED BEETS, BLACK CYPRUS SEA SALT, PORT WINE REDUCTION SAUCE & GRILLED CIABATTA

*MIXED BABY GREENS TOPPED WITH FRESH BURRATA MOZZARELLA, HERB ROASTED CHERRY TOMATOES, FRESH STRAWBERRIES, TOASTED PECANS, CHIFFONADE BASIL & A BALSAMIC REDUCTION

4OZ WINE PAIRING: NV LAURENT PERRIER *BRUT CHAMPAGNE*, EPERNAY, FRANCE
OR
2016 CHATEAU PUECH-HAUT *ROSÉ OF GRENACHE/CINSAULT*, LANGUEDOC, FRANCE

SECOND COURSE

*GRILLED FILET MIGNON 'OSCAR' TOPPED WITH A CRAB-HOLLANDAISE SAUCE & BOURBON-CARAMELIZED ONIONS- SERVED WITH A CONFIT HERB-POTATO MEDLEY & GRILLED ASPARAGUS

LOBSTER, SPINACH & RICOTTA STUFFED HOUSE MADE RAVIOLIS TOPPED WITH PROSCIUTTO WRAPPED SHRIMP, CONFIT PEARL ONIONS, RED BELL PEPPERS & GREEN PEAS ALL IN A SAFFRON-TOMATO BROTH

BRIE CHEESE & WILD MUSHROOM STUFFED PUFF PASTRY BAKED & SERVED OVER A BED OF CREAMED SPINACH & TOPPED WITH BALSAMIC MARINATED FIGS, TRUFFLE OIL & MICROGREENS

4OZ WINE PAIRING: 2013 BROTTÉ 'LA MARASQUE' GIGONDAS (*GRENACHE/SYRAH*), RHONE VALLEY, FRANCE
OR 2014 FEL VINEYARDS *CHARDONNAY*, ANDERSON VALLEY, CALIFORNIA

A SWEET ENDING

TIRAMISU CANNOLI FILLED WITH ESPRESSO MASCARPONE- TOPPED WITH FRESH RASPBERRIES, KAHLUA CRÈME ANGLAISE & COCOA POWDER

*FLOURLESS CHOCOLATE TORTE WITH A PEANUT NOUGAT, CARAMEL SAUCE, GLACIER VANILLA ICE CREAM & POWDERED SUGAR

*HOUSE MADE CHAMPAGNE SORBET WITH CHOCOLATE COVERED STRAWBERRIES & CANDIED FRESH MINT

3OZ WINE PAIRING: 2012 NAVARRO *LATE HARVEST GEWÜRZTRAMINER*
OR BULLER VICTORIA *TAWNY PORT*
OR COOLE SWAN *IRISH CREAM*

\$60/PERSON EXCLUDING TAX AND GRATUITY

OPTIONAL PREMIUM WINE PAIRING ADDITIONAL \$30/PERSON

* *DENOTES GLUTEN-FREE(NOTE SOME NOT MARKED ITEMS CAN BE MADE GF UPON REQUEST)*