



SAINT VALENTINE'S DAY - Wednesday, February 14, 2024

THE MENU

Four courses followed by a complementary dessert - \$189

with Wine - \$274

FIRST COURSE *select one*

Rich Lobster Soup with Curry, Intense Lobster Stock Reduction Finished with Cream, Butter-Poached Lobster, Curry Oil

Amontillado Jerez V.O.R.S., Byass "Del Duque" 30 Year

Yukon Gold Potato and Artisanal Cheese Soup, Finished with Guinness Stout

Pinot Gris, Domaine Sipp Mack "Grand Cru Rosacker" (Alsace) 2016

Crispy Shrimp with Coconut Milk, Fresh Ginger, and Lemongrass Dipping Sauce

Riesling, Best's Great Western (Australia) 2022

Raspberry Point Oysters on the Half Shell, Champagne, Cucumber "Mignonette"

Champagne, Laurent-Perrier "La Cuvée" Brut (France) NV

SECOND COURSE *select one*

Gem Lettuce, Vermont Goat Cheese, Roasted Cherry Tomato, Lardons, Basil Vinaigrette

Tavel, Château Ségriès (Rhône) 2022

Heritage Breed Berkshire Pork and Foie Gras Ballotine, Onion Marmalade, Dijon Mustard, Grilled Paladin Toast

Champagne, Geoffroy 1er Cru "Rosé de Saignee" Brut NV

Scottish Smoked Salmon and House Cured Salmon Salad, Chive Crème Fraiche, Tiny Capers, Red Onion, and Watercress

Bordeaux Blanc, L'Esprit de Chevalier (Pessac-Léognan) 2020

Bigeye Tuna Tartare, Benne Seeds, Fresh Lime, Grilled Poblano Pepper, Ancient Greek Extra Virgin Olive Oil, Sea Salt

Rías Baixas, Do Ferreiro (Spain) 2022

THIRD COURSE *select one*

White Truffle Fettucine, Royal Trumpet Mushrooms, Aged Reggiano, Butter Sauce

Chardonnay, Winderlea (Willamette Valley) 2018

Pan Roasted Sea Scallop, Fingerling Potato Purée, Fresh Black Winter Truffle Beurre Blanc, Crispy Spinach

Bourgogne Chardonnay, Thibault Liger-Belair (Burgundy) 2020

Housemade Lamb Sausage & Barolo Risotto, Saffron, 24-Month Aged Reggiano, Spanish La Bomba Rice

Shiraz, Powell & Son (Barossa) 2019

Duck Leg Confit, Crispy Grit Cake, Grilled Royal Trumpet Mushrooms, Whole Grain Mustard and Red Wine Reduction Sauce, Crispy Onions

St. Julien, Château Gloria (Bordeaux) 2018

FOURTH COURSE *select one*

Grilled Creekstone Beef Tenderloin, Petite Rouge Pea Hoppin' John, Fried Green Tomato, Bourbon Sauce

Cuvelier Los Andes "Grand Vin" (Mendoza) 2018

Roasted Rack of Lamb Chop, Crispy Polenta, Grilled Carrots, Parsnips & Celeriac, Truffle & Vermouth Reduction Sauce

Châteauneuf-du-Pape, Domaine Cristia (Rhône) 2020

Pan Roasted Halibut, Fresh Artichoke & Crab Gratin, Caviar Butter Sauce

Rueda, Nisia "Las Suertes" (Spain) 2022

Roasted Pheasant Breast with Bacon Slipped Under the Skin, Button Mushroom Mille Feuille, Cippolini Onions, Cognac Cream

Fixin, Domaine Pierre Gelin (Burgundy) 2018

DESSERT *select one*

Raspberry Vanilla Bean Panna Cotta, Shortbread Cookie

Puff Pastry Heart, Mascarpone Cream, Cointreau-Macerated Strawberries

Chocolate Espresso Crème Torte

Passion Fruit Crème Brûlée

Gratuity of 20% is applied to parties larger than five. Please refrain from using cell phones in the dining room.

Cindy Wolf & Tony Foreman · Restaurateurs