



Valentine's Day 2019

Starters

Lobster Crudo

Maine Day Boat Lobster, Polenta, Gremolata, Saffron, Vanilla
Complimentary Cava, Pinot Noir, Juvé & Camps Pour

First Course

Charred Quail

Free Range Irish Gamebird, Westfield Farm Capri Chevre, Cerises Au Porto, Young Arugula
Suggested Pairing: Chardonnay, Steele, California, 2014

Second Course

Asparagus Ensalada

Perigord Black Winter Truffle Hollandaise, Citrus, Coddled Whitefield's Farm Egg
Suggested Pairing: Riesling, Standing Stone, Finger Lakes, New York, 2014

Third Course

Monkfish

Iberico Pork Belly, Pickled Grapes, Pistachio Risotto
Suggested Pairing: Sauvignon Blanc, The Better Half, Marlborough, New Zealand, 2015

Fourth Course

Canadian Bison Short Rib

Gratin Dauphinoise, King Trumpet Mushroom Ragout, Grana Padano, Trios D'Oignons Marines
Suggested Pairing: Syrah, Tenuta Rapitalà, 2013

Sweet Notes

Chef's Pistachio & Chocolate Presentation

Chocolate Mouse, Pistachio Crème, Pistachio Sponge Cake, Strawberry Vodka Glaze
Suggested Pairing: Vipra, Rosso Dolce, Sweet Red Wine

Presented By

Executive Chef Dmitriy Ruzhanskiy

\$90 Per Person

Not inclusive of beverage, tax or gratuity

Suggested Wine Pairings Available Per Course – \$60 Per Person