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# VALENTINE'S DAY 2019

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## AMUSE

### CITRUS CURED SALMON

SMOKED TROUT ROE, DILL CRÈME FRAICHE, PUMPERNICKEL

## FIRST COURSE

PLEASE MAKE ONE SELECTION

### POTATO LEEK SOUP

CAVIAR, POACHED COBIA, SUNCHOKES

### SCALLOP CEVICHE

TANGERINE, BRAISED FENNEL, YUZU GELÉE

### BEET SALAD

GOAT CHEESE, WHITE BALSAMIC, CITRUS LACE

*LIQUID FARM 'WHITE HILL' CHARDONNAY*

*SANTA RITA HILLS, CALIFORNIA 2015*

*CHATEAU DU NOZAY SANCERRE*

*LOIRE VALLEY, FRANCE 2016*

*CHATEAU PEYRASSOL ROSÉ*

*CÔTES DE PROVENCE, FRANCE 2017*

## SECOND COURSE

PLEASE MAKE ONE SELECTION

### DUO OF QUAIL

YELLOWFOOT CHANTERELLES, WOOD SORREL, TRUFFLE JUS

### PINK SNAPPER

RAZOR CLAMS, PARSNIP, PARSLEY BROTH

### FILET MIGNON

BABY TURNIPS, BONE MARROW, CROQUETTES

### MAINE LOBSTER POT PIE

BRANDIED LOBSTER CREAM, MARKET VEGETABLES

### 25. SUPPLEMENT

*LE CLOS DU CAILLOU LES SAFRES*

*CHATEAUNEUF-DU-PAPE, FRANCE 2016*

*DOMAINE DU PÉLICAN ARBOIS*

*'SAVAGNIN OUILLE', JURA, FRANCE 2014*

*CLIFF LEDE CABERNET SAUVIGNON*

*NAPA, CALIFORNIA 2015*

*AU BON CLIMAT CHARDONNAY*

*SANTA BARBARA COUNTY, CALIFORNIA 2016*

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## DESSERT

PLEASE MAKE ONE SELECTION

### "LOVE STORY"

VANILLA SPONGE, ROSE MOUSSE, RASPBERRY CREAM

### "ENDLESS LOVE"

CHOCOLATE CAKE, CARAMEL, HAZELNUT CRISP

*PATRICK BOTTEX 'LA CUEILLE'*

*BUGEY-CERDON, FRANCE NV*

*QUINTA DO NOVAL 10 YEAR TAWNY PORT*

*PORTUGAL NV*

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140. PER PERSON | 45. OPTIONAL WINE PAIRING

NOT INCLUSIVE OF TAX AND 20% GRATUITY

\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES