

Valentines Day 2017



A Modern French Bistro

## Tasting Menu for Two

### SMOKED LOCAL OYSTERS

apple granité, arugula

Albert Bichot *Brut Réserve*, Cremant de Bourgogne, FR NV  
Domaine Pinson 'Les Forets' Chablis 1er Cru, Burgundy, FR 2015

### MAINE LOBSTER RAVIOLO

caramelized onion consommé, lardo  
*shaved black truffle \$50 supplement*

Veuve Fourny *Grand Reserve Extra Brut*, Vertus 1er Cru, Champagne, FR NV  
Domaine Pierre-Yves Colin-Morey 'En Remilly' St. Aubin 1er Cru, Burgundy, FR 2013

### CONFIT ARCTIC CHAR

artichoke heart, cured trout roe, vanilla

Domaine Huet Vouvray *Pétillant Brut*, Loire Valley, FR 2009  
Weingut Nigl Grüner Veltliner *Alte Reben*, Kremstal, AT 2014

### CROWN ROAST OF DUCK

charred cabbage, rose petal confiture, pommes mille feuille  
*seared foie gras \$30 supplement*

Hervy-Quenardel *Rosé de Saignée*, Verzenay Grand Cru, Champagne, FR NV  
Domaine Monier-Perréol, Saint Joseph, Rhône, FR 2013

### CHOCOLATE BAR

burnt honey, chai ice cream

Giacomo Bologna Brachetto d'Acqui *Braida*, Piedmont, IT 2015  
Quinta do Infantado Porto, Douro Valley, PT 2003

### TASTING MENU \$105 per person

bubbles pairing \$55  
grande wine pairing \$75