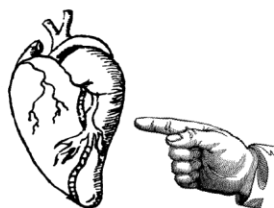


“THE HEART HAS
ITS REASONS WHICH
REASON KNOWS
NOT.”



VALENTINE'S DAY

2021

*\$75 per person / \$55 wine pairing
Please choose one dish per course*

Amuse

SMOKED AMERICAN CAVIAR
crème fraiche, cucumber, griddled brioche

Paired with: Chartogne-Talliet 'Sainte Anne' Champagne NV

APPETIZERS.

SPRING HARVEST GUMBO (v)
smokey roots+fieldpeas, dipping bread

HAMACHI CRUDO
strawberries, pistachio, mint

WAGYU BEEF CARPACCIO
yuzu koshu, early pea salad

CRISPY RABBIT CROQUETS
spicy mustard, baby greens

Paired with choice of:

*Maitre de Chai 'Herron Vineyard' Sauvignon Blanc, Sonoma Mountain 2018
The Eyrie, Pinot Noir, Willamette Valley 2018*

MAIN.

BISCUIT DUMPLINGS (v)
crispy mushroom, tat soi

GEORGES BANK SCALLOPS
raisin, grape, caper, brown butter

HUDSON VALLEY DUCK
figs, rootbeer, hazelnuts, mizuna

RIBEYE HEART
“blooming onion”, potato puree, herb jus

Paired with choice of:

*Ceritas 'Marena' Sonoma Coast, Chardonnay 2018
Chateau le Puy 'Emilien' Cotes de Francs Bordeaux 2015*

Dessert

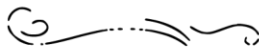
PEANUT BUTTER CRUNCH BAR
Malted Milk Chantilly, Salted Caramel,
Chocolate Shavings

CHERRY SORBET (v)

STRAWBERRY PUDDING CAKE
Hot Buttered Rum, Vanilla Cream,
Fresh Strawberries

Paired with choice of:

*chateau roumieu-lacoste sauternes 2018
henriques & henriques single harvest boal madeira 1997*



KING + DUKE
BUCKHEAD — ATLANTA, GA.
TEL. 404 477 3500

