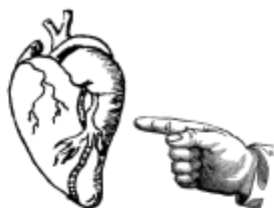


"THE HEART HAS
ITS REASONS WHICH
REASON KNOWS
NOT."



VALENTINE'S DAY

2022

*\$105 per person / \$45 wine pairing
Please choose one dish per course*

Amuse

SMOKED TROUT ROE
crème fraiche, cucumber, griddled brioche
Paired with: Alta Alella 'Gran Reserve' Cava 2016

APPETIZERS.

BEET PASTRAMI (v)
horseradish

HAMACHI CRUDO
strawberries, pistachio, mint

WAGYU BEEF CARPACCIO
yuzu kosho, early pea salad

CRISPY RABBIT CROQUETTES
spicy mustard, baby greens

MAIN.

BISCUIT DUMPLINGS (v)
crispy mushroom, bok choy

GEORGES BANK SCALLOPS
raisin, asparagus, caper, brown butter

HUDSON VALLEY DUCK
figs, rootbeer, hazelnut, watercress

FILET MIGNON
"blooming onion", potato purée, herb jus

SUPPLEMENTS

Caviar ... 15. Black Truffles ... 20.

Paired with choice of:
Michel Bregeon 'La Molette' Muscadet, Sevre-et-Maine 2014
Sylvain Pataille Pinot Noir, Marsannay 2019

Paired with choice of:
Domaine Frantz Chagnoleau Chardonnay, Macon-Villages 2020
Château Senejac Cabernet, Haut-Medoc 2018

Dessert

CHOCOLATE CRÈME BRULEE
cocoa caramel, chocolate chantilly

CHERRY SORBET (v)

TRES LECHES
macarated strawberries, chantilly

Paired with choice of:
Domaine de Fenouillet Muscat de Beaumes de Venice 2020
Château Roumieu-Lacoste Sauternes 2018
Alvear 'Solera 1927' Pedro Ximenez Sherry

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

