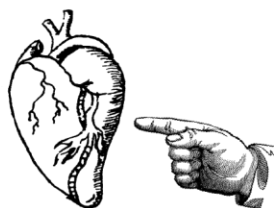


“THE HEART HAS
ITS REASONS WHICH
REASON KNOWS
NOT.”



VALENTINE'S DAY

2023

\$90 per person / \$35 wine pairing
Please choose one dish per course

Amuse

SMOKED TROUT, CRÈME FRIACHE,
CUCUMBER, TROUT ROE, DILL

Paired with: Jacquart 'Mosaïque' Brut Champagne

APPETIZERS.

JERUSELAM ARTICHOKE SOUP (v)
sunchoke chips, brown butter

UNI TOAST
deviled egg yolk, caviar, chervil, brioche

WAGYU BEEF CARPACCIO
beef fat aioli, caper berry, arugula

CRISPY PORK BELLY
parsnip, brussel, pomegranate, pecan

DEVILED CRAB
old bay, house saltine
\$10 supplemental charge

Paired with choice of:
Massican 'Annia' Friulano+, Napa Valley 2020
Sylvan Patallie Pinot Noir, Marsannay 2019

MAIN.

CHESTNUT RISOTTO
oyster mushroom, parmesan

GEORGES BANK SCALLOPS
spring onion vichyssoise, baby fennel, dill

GREEN PASTURES CHICKEN
white asparagus, foraged mushrooms

LAMB SIRLOIN
artichoke, pine nut

COULOTTE
bordolaise, pommes dauphinois
\$20 supplemental charge

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

Paired with choice of:
St. Innocent 'Freedom Hill' Chardonnay, Eola-Amity Hills 2018
Railsback Freres 'Le Carignan', Santa Maria 2021

Dessert

CHOCOLATE CRÈME BRULEE
cocoa caramel, chocolate chantilly

CHERRY SORBET (v)

Paired with choice of:
Domaine le Terres de Fageyra, Maury 2019
Roumieu-Lacoste Sauternes 2019

TRES LECHES
macerated strawberries, chantilly

