

ST. VALENTINE'S

Five-Course Prix Fixe

\$68 PER PERSON

\$40 WINE PAIRING

First

NATIVE OYSTER

Champagne | Beet | Tarragon

NV Avinyo Cava Reserva Brut, Catalonia, España

CRISPY POLENTA

Truffled Pea Purée | Tarentaise

NV Marsuret Il Soler Prosecco di Valdobbiadene Extra Dry, Italia

Second

LOBSTER BISQUE

Uni Foam | Fines Herbes

2019 Domaine de Bouchard Pere et Fils, Bourgogne Blanc, France

WINTER HERB SALAD

Beet Greens | Pattypan Squash | Roasted Tomato

2020 François Chidaine Sauvignon Blanc Touraine, Loire, France

ROASTED LAMB

Smoked Chili Agrodolce | White Bean Purée

2018 Coster de Priorat Petit Pissares, Bellmunt, Spain

Third

PASSIONFRUIT SORBET + BUBBLE TUILE

Fourth

PETIT FILET + LOBSTER

Hasselbeck Fingerlings | Baby Cauliflower | Pink Peppercorn Bearnaise

2016 Château de Hautes Versannes, Saint-Émilion, France

ARCTIC CHAR

Enoki Mushrooms | Asparagus | Thai Basil | Scallion | Chicharron

2019 Domaine Duperray Coteaux Bourguignons Les Deux Complices, Bourgogne, France

BRAISED BOAR RAVIOLO

Fresh Mozzarella | Pistachio + Thai Basil Pesto | Micro Wasabi

2016 Cascina Ballarin Borolo, Piemonte, Italia

SWEET POTATO GNOCCHI

Sage + Rosemary Brown Butter | Root Vegetable Caponata

2019 Ca' La Bionda Valpolicella Classico, Veneto, Italia

Fifth

CHOCOLATE CHEESE BOARD

Chocolate "Salami" | Honey + Goat Cheese Truffle | Walnut Shortbread | Calisson | Port Gel

NV Broadbent 20-year Tawny Porto, Portugal

ALMOND GATEAU

Caramelized Fig | Hibiscus | Blueberry Mousse

Vila di Vetrice Vin Santo del Chianti Rufina Riserva, Italia

CHOCOLATE PECAN TART

Bourbon + Brown Butter Ice Cream | Dark Chocolate Ganache

1996 Henriques et Henriques Tinta Negra Single Harvest Madeira, Portugal

EXECUTIVE CHEF JEREMY LAMOUREUX · SOUS CHEF MEGHAN FAIRMAN