

Valentine's Day

Steak Tartare

capers, shallots, egg yolk, pink peppercorns & lavash

Natirar Two Year Prosciutto

honeycomb, ricotta, pickled onion & crostini

Baby Romaine & Lola Rossa Lettuces

grilled bread, poached garlic, & pickled lemon

Tuna & Fried East Coast Oyster

black aioli, radish & cucumber

Champagne, Bruno Michel
Brut Rosé NV

FIRST

Maine Lobster Chowder

celery, potato, onion, cream & tomato

Lacquered Hamachi

napa cabbage, radish, ginger & tamari

Crispy Polenta & Vegetable Ragu

root vegetable, tomato, arugula & truffle pecorino

Slow Cooked Pork

masa dumpling, cinnamon, figs & chocolate

Chablis, William Fèvre 2017

SECOND

Wild Rice & Cranberry Beans

cipollini onion, red & black currants, hedgehog mushrooms & fennel

Pan Roasted Venison

beets, carrots, horseradish & mustard seeds

King Salmon

potato latke, crème fraîche, pickled onion & caviar beurre blanc

Eye of Rib & Langoustine

pommes purée, broccolini, caulilini & garlic butter

Pan Seared Scallops

black garlic, maitake mushrooms, salsify & carrots

Hautes Côtes de Nuits, Mongeard-Mugneret
Les Damnes Huguettes 2016

THIRD

Passionfruit Coconut Sundae

passionfruit ice cream & coconut meringue

Dark Chocolate Bread Pudding

coffee crispies & brown butter ice cream

Almond Cake

almond anglaise, fig jam & candied almonds

Apple & Date Tart

walnut crumble, honey & blue cheese ice cream

Sauternes, Château Suduiraut
Lions de Suduiraut 2013

DESSERT

Four Course Menu 135 Wine Pairing 65

Exclusive of Tax and Gratuity