

VALENTINE'S DAY MENU
THURSDAY, FEBRUARY 14, 2019

CAULIFLOWER PANNA COTTA

ossetra caviar, meyer lemon, radish

Billecart-Salmon, Brut Reserve, Champagne, France, N.V.

~

STONINGTON LOBSTER CRUDO

grapefruit, sesame, crispy rice

Greenvale Vineyards, Pinot Gris, Ramato, South Eastern New England, USA, 2017

OR

FOIE GRAS TERRINE

apple, pink peppercorn, pistachio, verjus

La Fleur d'Or, Sauternes, Bordeaux, France, 2010

~

OLIVE OIL POACHED HALIBUT

broccoli, fennel, Kalamata olive, uni-citrus emulsion

Louis Latour, Chablis, Burgundy, France, 2017

~

MILLBROOK FARMS VENISON LOIN

cabbage, spiced oats, bulgur wheat, chestnut

Sokol Blosser, Pinot Noir, Dundee Hills, Willamette Valley, Oregon, USA, 2013

OR

NORTHEAST FAMILY FARMS BEEF STRIP LOIN

beef cheeks, potato-truffle gratin, turnip, mushroom

Pendulum, Cabernet Sauvignon, Columbia Valley, Washington, USA, 2016

~

PALET D'OR

white chocolate, cherry, kirsch

Patrick Bottex, Bugey-Cerdon, "La Cueille", Savoie, France, N.V.