

VALENTINE'S DAY MENU

FRIDAY, FEBRUARY 14, 2020

CAULIFLOWER PANNA COTTA

osetra caviar, kumquat, hazelnut

Weingut Steininger, Brut Sekt, Kamptal, Niederösterreich, Austria, 2013

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STONINGTON SCALLOP

salsify, satsuma mandarin, sea bean, seaweed caramel

Pieropan, Soave Classico, "La Rocca", Piedmont, Italy, 2014

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OLIVE OIL POACHED HALIBUT

yukon gold potato, kohlrabi, chorizo, lemongrass bouillon *Pelligrini Wine Co.*

Olivet Lane Vineyard, Chardonnay, Russian River Valley, CA, USA, 2014

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ROYALTON FARM WAGYU BEEF DUO

parsley root, onion jam, bone marrow, black truffle

Daniel Cohn, "Bellacosa". Cabernet Sauvignon, North Coast, CA, USA, 2015

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EARL GREY TEA CHOCOLATE MOUSSE

blood orange, marcona almond, buttermilk

Emilio Lustau, "San Emilio", Pedro Ximénez, Sherry, Jerez, Spain, NV

PRIX FIXE 125

WINE PAIRING 95

