

VALENTINE'S DAY MENU

SUNDAY, FEBRUARY 14, 2021

CAULIFLOWER PANNA COTTA

osetra caviar, blood orange, sea bean, brichoe crisp
Billecart-Salmon, Brut, Reserve, Champagne, France, NV

~

STONINGTON SCALLOP

salsify, satsuma mandarin, seaweed caramel
Pieropan, Soave Classico, "La Rocca", Piedmont, Italy, 2018

~

OLIVE OIL POACHED HALIBUT

baby turnip, dashi rice, sake-ginger espuma
Pine Ridge, Chardonnay, "Dijon Clones", Carneros, CA, USA, 2014

~

ROYALTON FARM WAGYU BEEF DUO

potoato-black truffle gratin, confit shallot, bone marrow,
Daniel Cohn, "Bellacosa". Cabernet Sauvignon, North Coast, CA, USA, 2015

~

CHOCOLATE TEXTURES

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

PRIX FIXE 125

WINE PAIRING 95