

HAPPY VALENTINE'S DAY

SUNDAY, FEBRUARY 14, 2021

CAULIFLOWER PANNA COTTA

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

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STONINGTON SCALLOP

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

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OLIVE OIL POACHED HALIBUT

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

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ROYALTON FARM WAGYU BEEF DUO

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

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CHOCOLATE TEXTURES

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

PRIX FIXE 125

WINE PAIRING 95

GRAND WINE PAIRING 250

*William O. Pruitt*