

VALENTINE'S
IN COAST
DEGUSTATION MENU

First Course

Cured Tuna

Sudachi Curd, Black Lime, Sesame

Ruinart, "Singular", 18th Edition, Blanc de Blancs, Brut Nature, Champagne, France, NV

Second Course

Ballotine of Hudson Valley Sea Trout

Dill and Buttermilk Emulsion, Buckwheat

Weingut Steininger, Riesling, Koglberg, 2016, Kamptal, Austria

or

Roasted Scallops

Caramelized Jerusalem Artichoke, Smoked Dates, Meyer Lemon

Weingut Tegernseerhof, Bergdistel, Grüner, Veltliner, Smaragd 2018, Wachau, Austria

Third Course

Guinea Hen

Cauliflower, Saffron, Cashew and Herb Velouté

Jean-Marc et Hugues Pavelot, Aux Gravains, Premier Cru, 2020, Burgundy, France

Fourth Course

Venison Caramelized in Vegetable Ash

Preserved Quince, Royale Trumpet Mushroom

Bedrock Wine Company, Evangelho Vineyard Heritage, Zinfandel Blend, 2022, Sonoma Valley

Dessert Course

Strawberry-Pistachio Heart Entremet

Champagne Poached Strawberries, Pistachio Crumble,

Cirtus Honey Chantilly

Tommaso Bussola, Recioto della Valpolicella, 2017, Veneto, Italy

VALENTINE'S IN COAST VEGETARIAN MENU

First Course

Crispy Sweet Potato Millefeuille

Sudachi Curd, Black Lime, Black Sesame

Ruinart, "Singulier", 18th Edition, Blanc de Blancs, Brut Nature, Champagne, France, NV

Second Course

Smoked Ricotta Caramelle

Salsify, Mugolio, Black Olive Crumb

Tenute Capaldo, "Goletto", Greco di Tufo, Campania 2019

Third Course

Vadouvan Roasted Cauliflower

Cashew Velouté, Smoked Dates, Tahini Brown Butter

Domaine Huet, Vouvray Demi Sec, Clos du Bourg, 2022, Loire Valley, France

Fourth Course

Sorrel, Truffle Emulsion

Celery Root cooked in Goat's Butter

Hamilton Russell, Pinot Noir, 2021, Hemel-en-Aarde Valley, South Africa

Dessert Course

Strawberry-Pistachio Heart Entremet

Champagne Poached Strawberries, Pistachio Crumble,

Citrus Honey Chantilly

Tommaso Bussola, Recioto della Valpolicella, 2017, Veneto, Italy