

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*

Butter Poached Cod Cheeks

Leeks, Charred Scallion

*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*