

Chef's Valentine's Day Tasting Menu

Chef's Tasting \$75

Wine pairings \$45

1st Course

Goat Cheese Terrine –crunchy brussels sprouts, prosciutto, apple, quince

Schloss Gobelsburg , " Schlosskellerei," Gruner Veltliner, Kamptal, Austria, 2017

Or

Hamachi Crudo – rocotto pepper, fennel, celery, grapefruit

Ameztoi, "Rubentis," Txakoli Rosé Getariako Txakolina, Spain, 2016

2nd Course

Pink Shrimp Dumpling – sorrel, caviar crème fraiche, sudachi

JCB, No. 69, Brut Rosé Cremant de Bourgogne, France, NV

Or

Veal Tartare – crispy shallot, shaved vegetables, green curry

Domain Chandon, 'Etoile' Napa Valley, California, Brut, NV

3rd Course

Oolong Tea Roasted Duck Breast – mushroom congee, barrel aged soy

Domaine Katsaros, 'The Valos Xinomavro' Thessaly, Greece, 2014

or

Truffle Cheese Raviolo – zucchini, salami consommé

Elvio Cogno, "Cascina Nuova," Barolo , Piemonte, Italy, 2014

4th Course

Coal Grilled Arctic Char – smoked eggplant tostada, black garlic mole

Foxen Pinot Noir, Santa Maria Valley, California, 2015

or

Dry Aged Beef Strip Loin – bay blue cheese, burnt carrot, pomegranate, thai basil

Freemark Abby Cabernet Sauvignon, Napa Valley, California, 2014

5th Course

Tasting of Triple Cream Cheeses –red fruits & roses

Falveley, Gevrey-Chambertin, Burgundy, France 2013

Or

Passion Fruit Sachertorte – banana ice cream, spiced rum sauce

Yalumba 'FSW8B Botrytis Viognier' Wrattenbully, South Australia 2014