



Valentine's Day Prix-Fixe

February 14th, 2019

\$65 per person

Optional wine pairing available for \$24/person.

Appetizers

Yukon Gold Potato Soup
mushrooms, black truffle, pancetta

House Noodles
lump crab, bottarga, slow cooked egg yolk, seaweed dashi

Crispy Pork Belly
herb salad, fried oyster, meyer lemon

Wine pairing:

Pinot Noir, Fritz Muller Perlwein Rosa Trocken, Rheinhessen, Germany NV
Gamay, Marcel Lapierre Raisins Gaulois, Beaujolais, France 2017

Mains

Pan Seared Diver Scallops
grits, spaghetti squash, miso brown butter

Spice Roasted Cauliflower Wedge
warm white bean hummus, pomegranate endive

Pan Roasted Duck Breast
apple puree, curried cashews, apple syrup

Wine pairing:

Pinot Noir, Shelter Winery Lovely Lilly, Baden, Germany 2016
Chenin Blanc, Domaine des Coutures l'insolente, Loire Valley, France 2016

OR

Osso Bucco for Two
weisenberger grits, chili butter, charred broccoli rabe

Wine pairing:

Rhone Blend, Broc Cellars Love Red, Berkeley, California 2016
Viognier/Vermentino/Chardonnay, Chateau Musar Jeune White, Bekaa Valley, Lebanon 2017

Desserts

Salted Caramel Budino
sorghum molasses cookie crumble, crème fraiche

Dark Chocolate Mousse
cacao nibs, pomegranate, caramel

Wine pairing:

Pinot Noir/Dornfelder/Portugeiser, Latitude 50 Sekt Extra Trocken Rose, Rheingau, Germany NV
Riesling, The Furst, Alsace, France 2016