



VALENTINE'S DAY MENU

FEBRUARY 14TH TO 17TH

by our Chef Dayron Concepcion

FIVE-COURSE MENU: \$70

WINE PAIRINGS: \$49

Tax & service not included



FIRST SERVICE

FOIE GRAS

Brioche, pear and hibiscus tile
Weingut Frey, Riesling, Germany, 2014

BEETROOT

Radish, labneh, basil and sea buckthorn
Mas Andès Reserva, Baron Philippe de Rothschild, Chardonnay, Chile 2016

SECOND SERVICE

SCALLOPS

Celeriac, cucumber, shellfish and golden mullet emulsion
Domaine Joel DeLaunay, La Voûte, Touraine, France, 2014

SALSIFIES

Mushrooms, horseradish, feta and truffle
Domaine Béatrice & Pascal Lambert, Les Terrasses, Chinon, France, 2015

THIRD SERVICE

TROU NORMAND

FOURTH SERVICE

WALLEYE

Yucca, borage flower, saffron sauce and turnip
Domaine de l'Aigle, Gérard Bertrand, Limoux, France, 2014

DEER

Artichokes, winter vegetables, redcurrants and venison sauce
Domaine Les Terres Promises, L'Amourvèdre, Bandol, France, 2014

HOMEMADE PAPPARDELLES

Peperonata, parmesan, jicama, ricotta, basil and lime
Domaine Montrose, Bernard & Olivier Coste, France, 2016

FIFTH SERVICE

RED VELVET CAKE

With beetroot and cream cheese
L'Infusée, Three-tea white beer, Brasseurs du monde, Quebec

KAKI

Fruit salsa and bourbon chantilly cream
Louis Bouillot Perle rare, Crémant de Bourgogne, France, 2014