

# *Valentine's Day*

\$55/GUEST; \$75/GUEST PAIRED WITH SELECT WINES

*(Beverage, tax & gratuity not included)*

## FIRST COURSE

*(Choice of)*

### **BONE MARROW CUSTARD**

TOASTED BRIOCHE | RED WINE-ONION JAM | WATERCRESS SALAD  
*Vidal Fleury, Côtes du Rhône, Southern Rhône Valley, France*

### **BURRATA SALAD**

ROASTED TOMATOES | ARUGULA | FIG VINCOTTO  
*Epica, Sauvignon Blanc, San Pedro, Chile*

### **HUDSON VALLEY FOIE GRAS**

PAIN PERDU | POACHED CHERRIES | ALMOND CRUMBLE | MÂCHE  
*J. Lohr Estates, "Bay Mist" White Riesling, Monterey County, California*

### **PAN SEARED SCALLOPS**

ROASTED CAULIFLOWER PURÉE | BELUGA LENTILS  
*Château Allégret, Cuvée Sauvignon Blanc-Semillon, Bordeaux, France*

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## SECOND COURSE

*(Choice of)*

### **DUO OF BEEF**

#### **ROASTED TENDERLOIN & BRAISED SHORT RIB**

YUKON GOLD POTATO PURÉE | SUNCHOKE CREAMED SPINACH | MUSHROOMS | SAUCE PERIGOURDINE  
*Josh Cellars, Cabernet Sauvignon, Sonoma County, California*

#### **MAPLE GLAZED DUCK BREAST**

PARSNIP PURÉE | BOSCH PEAR | LACINATO KALE  
*Bedell Cellars, First Crush, Cutchogue, Long Island*

#### **LOBSTER RISOTTO**

MASCARPONE | BUTTER POACHED LOBSTER | TARRAGON | WHITE TRUFFLE ESSENCE  
*Chloe, Chardonnay, Russian River Valley, California*

#### **BLACK PEPPER CRUSTED YELLOWFIN TUNA**

ROSTI POTATO | GLAZED CIPOLLINI ONION | SPINACH | RED WINE REDUCTION  
*Bodegas Montecillo, Reserva Rioja, Rioja, Spain*

#### **BUTTERNUT SQUASH RAVIOLI**

SAGE-BROWN BUTTER | PARMIGIANO REGGIANO | KALE  
*Terre di Talamo, Vermentino Vento, Italy*

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## THIRD COURSE

*(For the lady)*

#### **VALRHONA CHOCOLATE FLOURLESS TORTE**

SALTED CARAMEL | HAZELNUT CRUNCH | WHITE CHOCOLATE GELATO  
*William Wycliff, Brut Champagne, California*

*(For the gentleman)*

#### **NEW YORK-STYLE CHEESECAKE**

CHERRY COMPOTE | BROWN BUTTER ALMOND CRUMBLE | CLOVER HONEY WHIPPED CREAM  
*William Wycliff, Brut Champagne, California*