

VALENTINES DAY

\$65 champagne with dessert wine pairing dinner \$90

AMUSE BOUCHE

CAULIFLOWER MICRO STEAK
roquefort, olive oil, pine nuts, dates
Shaya - Verdejo, Reyuda Spain '15

FIRST COURSE

BEETS & CLEMENTINES
creme fraiche, basil-pesto, hazelnuts
or

5 SPICED DEVEILED EGG
chili oil, pork belly, arugula
Prisma, Sauvignon Blanc, Casablanca Chile '16

SECOND COURSE

CARROT CARDAMOM SOUP
Cilantro Oil & fried shallots
Sommariva Brut Rose, Extra Dry Italy '14

THIRD COURSE

ESCOLAR
saffron ginger broth, pearl cous cous, sweet potatoes,
wild mushrooms, fennel, scallions, sprouted coriander
Leitz "Eins Zwei Dry", Riesling, Rheingau Germany '15

or

SEARED LAMB CHOPS
giant white bean, merguez sausage, roast radish mix,
syrah beurre rouge, pomegranate yogurt, fried mint
Paitin Sori Paitin Dolcetto d'Alba '12 Piedmont, Italy

or

HOUSE MADE FETTUCCINI
grilled broccolini, almonds, midnight moon
goat cheese, harrisa, citrus scallion beurre blanc
Domaine Dupeuble Beaujolais France '16

FOURTH COURSE

DARK CHOCOLATE BOMB
almond cake, green tea mousse,
coconut rolled truffle (gf)

J.P. CHENET
Blanc de Blancs, Languedoc-Roussillon, FR NV



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