

VALENTINE'S DAY ~ 2019

arrival

LAURENT-PERRIER *La Cuvée, Brut*, TOURS-SUR-MARNE, CHAMPAGNE, FRANCE MV
(ONE BOTTLE PER COUPLE)

amuse bouche

STERLING IMPERIAL WHITE STURGEON CAVIAR
CAULIFLOWER LOLLIPOP, CRÈME FRAÎCHE, CURED EGG YOLK, POTATO CRISPS

first course

MAINE LOBSTER EN CROÛTE
WILD MUSHROOM DUXELLES, COGNAC, FRICASSEE OF ROOT VEGETABLES, LOBSTER CREAM

second course

WINTER PERIGORD TRUFFLE STORM
TRUFFLED BURRATA AND FINES HERBES MEZZALUNA, TRUFFLE CONSOMMÉ, SHAVED PERIGORD TRUFFLES

third course

RED WINE BRAISED AMERICAN WAGYU SHORT RIB
COAL ROASTED NANTES CARROT PURÉE, CRISPY YUKONS, PEARL ONION, NATURAL JUS

dessert course

VALRHONA STRAWBERRY CHOCOLATE TART
ELDERFLOWER CHANTILLY, CRISPY STRAWBERRY, BUBBLE GUM MERINGUE

*\$135 per person exclusive of tax and gratuity
supplemental wine pairings available
~ no substitutions, please ~*