



SYLVAIN DELPIQUE
Executive Chef

VALENTINE'S DAY

\$125 Per Person • \$95 Wine Pairing

Available February 13 through 15
12 - 9pm

First Course

FAROE ISLAND SMOKED SALMON

Oscietre Caviar, Herb Crème-Fraiche,
Lemon Vinaigrette, Rye Toast

*Valentin Leflaive - Extra Brut "Grand Cru" Blanc de Blancs
Le Mesnil Sur Oger NV*

Second Course

AGNOLOTTI

Preserved Lemon Ricotta, Beet-Walnut Vinaigrette
Ladoucette Comte Lafond - Sancerre, France 2015

Third Course (Choice of Main)

NEW BEDFORD SCALLOPS

Artichoke, Lemon-Truffle Butter

Cakebread Cellars - Chardonnay, Napa Valley 2022

or

PAINTED HILLS BEEF TENDERLOIN ROSSINI

Hudson Valley Foie Gras, Rosemary Whipped Potato,
Black Truffle Jus

Heitz Cellar - Cabernet Sauvignon, Napa Valley 2018

Fourth Course

DESSERT

Single-Origin Dark Chocolate Mousse, Salted Cream,
Chocolate Dacquoise, Bay Leaf Ice Cream

Maynard's - 20 Years Old Aged Tawny Porto NV

GF - Gluten Free • NF - Nut Free • DF - Dairy Free • VG - Vegetarian • V - Vegan

For your convenience, an 18% gratuity will be added to the entirety of the check and will be distributed towards the service staff. All our products are sustainably sourced. Consumer advisory: please note that the consumption of raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase your risks of foodborne illness. Please advise your waiter if anyone in your party has food allergies and/or restrictions.

