



Valentine's Tasting Menu

FEBRUARY 14, 2021

AMUSE BOUCHE

PURÉE OF CAULIFLOWER SOUP,
BLACK WINTER TRUFFLE CUSTARD AND CHIVE EMULSION

Patient Cottat 'Le Grand Caillou' Sauvignon Blanc, Loire 2019

POTATO GNOCCHI,
BUTTERED MAINE LOBSTER, BLACK TRUMPET MUSHROOMS, PARMESAN CREAM

Royal Princess Chardonnay, Sonoma Coast 2018

ALMOND WOOD GRILLED FILET MIGNON,
SWISS CHARD AND POMMES PURÉES, SAUCE ROBERT

Druett 'Hawks Selection' Cabernet Sauvignon, Diamond Mountain 2018

DARK CHOCOLATE CRÉMEUX,
CHOCOLATE SABLÉ, VANILLA MERINGUE AND PASSION FRUIT

Malvira Birbet Brachetto Rosso, Piedmont, Italy NV

\$125 Per Guest

\$60 Optional Wine Pairing