

Sweetheart's Menu

February 14th

AMUSE

WILD MUSHROOM TARTELETTE

SAUCE BEARNAISE | YOUNG TARRAGON
(2015 SORRISO BRUT)

COURSE 1

POTATO PIEROGI

LOBSTER | BACON | FOIE GRAS BUTTER
(2014 SEYVAL BLANC)

COURSE 2

BLUE POINT OYSTERS

PICKLE MIGNONETTE | FRESH HORSERADISH COCKTAIL SAUCE | GRILLED CROSTINI |
LEMON
(2015 VIDAL BLANC)

COURSE 3

BRAISED SHORT RIB

SWEET POTATO NEST | ROASTED ASPARAGUS | CHILI-ORANGE GREMOLATA | BRAISING
JUS
(2013 SYRAH RESERVE)

COURSE 4

TART HARPER

SALTED CARMEL-COFFEE TART | HOT CHOCOLATE GELATO |
WHITE CHOCOLATE BON BON | MILK CHOCOLATE TRUFFLE | STRAWBERRY | MINT
(2014 D'AMORE)

