



VALENTINES

\$65 champagne with dessert

wine pairing dinner \$90

AMUSE BOUCHE

PARSNIP CUP

roquefort mousse, pine nuts, date molasses,
candied mint

*Domaine de la Grangette Picpoul de Pinet Blanc
Roussillon France '16*

FIRST COURSE

SEARED DUCK HEART SALAD

frisee, pistachio, roasted squash, chili, apple
persian lime & cardamom yogurt dressing

or

SPICED ROOT VEGGIE CAKES

saffron grape dipping sauce

*Knauss Weiss Blend Kerner/Reisling
Württemberg, Germany '16*

SECOND COURSE

POTATO LEEK SOUP

radish, green apple and black garlic

Honoro Vera Rose, Jumilla, Spain '17

THIRD COURSE

LAMB STUFFED GROUSE

carolina peas & rice. spicy west african peanut sauce
wild greens pesto

Azelia Dolcetto d'Alba, Piedmont, Italy '16

or

FILET OF HAKE

roast celery root, tomato sorrell & cheddar sauce,
quail eggs, capers, fried shallots

Justin Girardin Bourgogne, Pinot Noir, Burgundy, France '16

or

BeeT STEAK

braised fennel, dijon jus,

herbed goat cheese pomme puree, beet snow

Domaine Dupeuble Beaujolais France '17

FOURTH COURSE

ROAST APPLE

warm spices, clementine brown butter, pink peppercorn
cream, chocolate sauce, mint ice (gf)

or

TRIFLE

nutmeg & cinnamon cake, blood orange ginger cream,
blackberry madeira thyme jam, chocolate dots

JP CHENET

Blanc de Blancs, Languedoc-Roussillon, FR NV