



# Valentines 2018

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## Yellowfin Tuna Tartare

lime, cucumber, black radish, shiso  
*NV Jacquesson Cuvée 740, Brut, Champagne*

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## Celery Root & Lobster Gnocchi

brown butter, truffled Sauce Americaine  
*2015 Pierre Yves Colin Morey, "L Banc", Saint-Aubin*

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## Filet of Allen Brothers Beef

soft polenta, grilled escarole, pancetta, madeira jus, salsa verde  
*2014 Produtorri di Barberesco, Barberesco*

*or*

## Pine Nut Crusted Arctic Char

wintere vegetables, saffron beurre blanc, basil oil  
*2010 Chateau des Tours, Vacqueyras*

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## Pumpkin Crèmeux

pecan praline, maple poached apples, winter spice  
*2012, Dagueneau Pautrau, Les Jardins de Babylone, Jurancon*

*or*

## Farmstead Cheeses & Winter Fruit

*1989 d'Oliveira Bual Madeira*

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## Chocolate Petit Four

*\$105 per person  
wine pairing \$65 per person*

*We are happy to open any special bottle you bring from your cellar.  
Corkage is \$25 per 375/750ml - a corkage fee is waived for each bottle purchased*