



Valentine's Day

Tasting Menu \$175 / Wine Pairing \$120

Special Reserve Wine Pairing \$300

First Course

*TUNA TARTARE

Avocado / Tobiko / Crispy Wonton

Riesling: Scholls Villiard, Rheingau, Germany, 2022

Domaine Zind-Humbrecht, "Roche Calcaire," 2018

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SEARED FOIE GRAS

Preserved Figs / PX Sherry Reduction / Quince

Aimery, Brut Rosé, Crémant de Limoux, France, NV

Billecart-Salmon, Rosé, Brut, France, NV

Second

HOMEMADE POTATO GNOCCHI

Aged Parmesan Foam / Black Truffles

Laurent Perrier, La Cuvée, Brut, Champagne, France, NV

Billecart-Salmon, Reserve, Brut, France, NV

Third Course

BUTTER POACHED LOBSTER

Grapefruit / Orzo / Sauterne Butter Sauce

Sauvignon Blanc: Lauverjat, Sancerre, 2023

Peter Michael, "L'Après-Midi," Knights, Valley, Sonoma, 2021

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MAPLE LEAF DUCK BREAST

Purple Sweet Potato Purée / Bacon-Brussel Sprout

Pinot Noir: Domaine Besson, Givry Premier Cru, 2022

Mazzano, Amarone della Valpolicella Classico DOCG, 2012

Fourth Course

PAN SEARED CHILEAN SEA BASS

Spinach / Osetra Caviar / Dill Beurre Blanc

Chardonnay: Fess Parker, "Sanford & Benedict," 2022

Olivier Leflaive, Puligny-Montrachet, France, 2020

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*COCOA NIB CRUSTED VENISON RACK

Red Pearl Onions / English Pea Purée

Malbec: Los Noques, Uco Valley, Argentina, 2015

Château Margaux, "Pavillon Rouge," Margaux, 2016

Fifth Course

CRÈME BRÛLÉE

Madagascar Vanilla Custard

Château Les Justice, Premier Cru, Sauternes France

Royal Tokaji, Aszú, Hétszőlő, 5 Puttonyos, Hungary, 2014

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BLACK FOREST CAKE

Kirsch Cherries / Chocolate Mousse / Crèmeux

Emilio Lustau, Pedro Ximénez Solera Reserva, Jerez, Spain

Taylor Fladgate 30-year-Old Tawny Port, Portugal

Executive Chef: Brian Groose

Chef de Cuisine: Carlos Leon

Pastry Chef: Mary Delfin

Wine Director / Sommelier: Stephen Elhafdi

General Manager: David Saavedra