VALENTINE'S DAY 2018

4 course prix fixe | $75 per person
4 course wine pairing | $35 per person

STARTERS

please select one

ROASTED BEETS pickled apple, frisée pistachio, ricotta salata & honey cider vinaigrette
Grillo | Tami Sicily, Italy 2016

CELERY ROOT SOUP truffle & crab
Trusseau Gris | Wind Gap Russian River, California 2016

FIRST COURSE

please select one

SEARED FOIE GRAS kumquat pureé, ancho & maple cured butternut squash & hazelnuts
Reisling | Weingut Knoll 'Pfaffenberg' Wachau, Australia 2014

ROASTED BABY CARROTS black garlic pesto, goat cheese, pickled baby carrots & cocoa nibs
Pinot Noir | St. Nicolas Loire Valley, France 2015

ENTREES

please select one

PAN ROASTED FILET OF BEEF mushroom pureé, tokyo turnips, crispy potato & bone marrow crumbs
Cabernet | Bench Knights Valley, California 2015

SEARED SCALLOPS red kuri squash purée, romanesco & shaved botarga
Chardonnay | Banshee Sonoma, California 2016

CHESTNUT RAVIOLI pear, chestnut-sage crumble & porcini jus
Nebbiolo | Vietti 'Perbacco' Langhe, Italy 2014

DESSERT

please select one

CHAI SPICED PANNA COTTA almonds, honeycomb & candied flowers
Baltimore Rainwater Madiera

RED VELVET TERRINE candied beets, hazelnuts, vanilla crème anglaise
Wine & Soul 10 yr Port

BRÛLÉED CITRUS & PERSIMMON PAVLOVA meyer lemon curd
Moscato | Vietti Asti, Italy 2014

MALPEQUE OYSTERS* cocktail sauce, apple & cucumber mignonette (+ 21/41)

Menu is subject to change.

THE KITCHEN
AMERICAN BISTRO

*Raw or undercooked, or contains raw or undercooked ingredients.
Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness

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