

BURKE & WILLS

St. Valentine's Day 2019

Amuse Bouche

beau soleil oyster, champagne mignonette, caviar

Appetizers

parsnip soup, white chocolate, smoked almond
italian chicory, hazelnut, pecorino romano, roasted pears
hudson valley foie & smoked sable terrine, herb salad, brioche

Entrées

truffle risotto, stracciatella, hazelnuts, chervil
maine day boat scallop, blood orange, cauliflower, crispy ginger
grass-fed strip loin, sunchoke, king oyster mushroom, sauce périgueux
long island duck for two, grilled blood orange, herb salad, farrotto (+\$15pp)

Dessert

molten chocolate cake, banana brulee, vanilla gelato
blackcurrant-mascarpone iced souffle

\$85 PER PERSON