



VALENTINE'S DAY 2018

Cured Char

Japanese Omelette, Trout Roe

Elbling, Matthias Hild, Sekt, Mosel, Germany

Scallop Crudo

Cara Cara Orange, Sherry Dressing

*Palomino Fino, Valdespino, Viejo Calle Ponce, Palo Cortado
Jerez-Xérès-Sherry, Spain*

Lobster Salad

Leeks, Preserved Lemon

Chardonnay, Paul Pernot, Puligny-Montrachet, France 2015

Striped Bass Chowder

Bouillabaisse Style

Rkatsiteli, Alapiani, Kakheti, Georgia 2016

Mushroom Tortellini

White Miso, Shiitake Mushrooms

*Tempranillo, Goyo García, Finca Valdeolmos
Ribera del Duero, Spain 2012*

Grilled & Braised Beef

Caramelized Shallots, Crispy Potato

Zinfandel, Turley, Old Vines, California 2015

Passion Fruit Meringue Tart

Pistachio Crunch and Rose

Brachetto, Braida, Brachetto d'Acqui, Piedmont, Italy 2016

Menu 198.

Wine Pairing 125.