



## Valentine's Day

WEDNESDAY FEBRUARY 14TH



Celebrate your love with a romantic evening before the theatre or as a special experience all your own. Dinner reservations are available starting at 4pm, perfect for post-matinee dining and early celebrations.

### MAIN DINING ROOM

6 Course Tasting Menu \$375\*

Optional Wine Pairing \$285

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### BAR & LOUNGE

5 Course Tasting Menu \$150\*

\*exclusive of beverage, tax & gratuity

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Limited seating available for our exclusive

## Piper-Heidsieck RARE VINTAGE Valentine's Day Champagne Dinner

with Rare Ambassador Jonathan Boulangeat

Celebrate with an intimate 6 course pairing dinner featuring  
**caviar, black truffles and Rare Vintage Champagne pairings**  
hosted in the Private Dining Room  
\$475 per person

To reserve please contact us directly at (212)257-5826 to speak with our team about reservations or email us at [christian@gkny.com](mailto:christian@gkny.com) for a direct contact to our Guest Relations Team.





GABRIEL  
KREUTHER

# Valentine's Day

## MAIN DINING ROOM

| Savory Scallion Kougelhopf  
chive fromage blanc

| Canapés & Amuse Bouche

| Alaskan King Crab Tartare  
fingerlime • yuzu • santa barbara uni

| Alsatian Dumplings  
celery root • comté fondue • truffle consommé

| Wholegrain Ficelle  
bobolink farm's cultured butter

| Seared Sullivan County Foie Gras  
tangerine lace • turnip • raspberry-pumpkin seed vinaigrette

| Green-Walk Hatchery Trout  
trout roe • rye cracker • champagne sauce

| Rosemary Buckwheat Rolls  
whipped lardo • chili • garlic

| Australian Lamb Loin  
castle valley mills' polenta • hazelnuts • roasted salsify

| Sweet Amuse Bouche

| Ethereal • Fresh Citrus  
buttermilk panna cotta • raspberry gelée • lime-vanilla sorbet

| Decadent • Milk & Dark Chocolate  
vanilla caramel frappe • chocolate sorbet • macadamia toffee

| Chocolates • Petit Fours

| Six-Course Tasting • 375

| Wine Pairing • 285

RESERVE THE KITCHEN TABLE FOR UP TO 8 GUESTS.  
\$475 PER PERSON, INCLUDING BOTTLE OF BOLLINGER LA GRANDE ANNÉE  
EMAIL [OFFICE@GKNYC.COM](mailto:OFFICE@GKNYC.COM) TO INQUIRE

SIBERIAN STURGEON CAVIAR SUPPLEMENT AVAILABLE



**GABRIEL**  
KREUTHER

# Valentine's Day

Wednesday, February 14, 2018

BAR & LOUNGE

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## SIBERIAN STURGEON CAVIAR

vadouvan curry crackers • buttermilk mousseline

*supplement 165/oz.*

A marvelous, large roe with a great mouth-feel from the Acipenser Baerii. Nutty and rich, with delicate, grassy notes and a clean finish. This low salt caviar is farm raised in Europe.

Many years of research have produced an elegant and sustainable caviar.

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## BLACK PÉRIGORD TRUFFLES • *Tuber Melanosporum*

*supplement 85.*

Our establishment prides itself in using exclusively the highest quality truffles.

We will never use any kind of substitute, artificial or chemical composition such as truffle oil.

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**Savory Scallion Kougelhopf**  
chive fromage blanc

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**Hamachi Crudo**  
pickled honshimenjis • sesame

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**Truffled Country Pâté**  
marcona almonds • pretzel • pear marmalade

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**Housemade Orecchiete**  
cauliflower carbonara • brussels sprouts • bacon crumble

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**Wholegrain Ficelle**  
cultured butter from bobolink farm

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**Red Wine Braised Beef Cheek**  
castle valley mill's polenta • carrot • crispy shallots

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**Milk & Dark Chocolate**  
vanilla caramel frappe • chocolate sorbet • macadamia toffee  
*or*

**Fresh Citrus Carpaccio**  
buttermilk panna cotta • raspberry gelée • lime-vanilla sorbet

Five-Course Tasting • 150.



**GABRIEL**  
KREUTHER

# *Dîner d'Amoureux*

Join Piper Heidseick RARE Vintage Champagnes  
and Rare Ambassador Jonathan Boulangeat in the Private Dining Room  
at Gabriel Kreuther to celebrate Valentine's Day with a special  
champagne pairing dinner.

Wednesday, February 14, 2018  
7pm

## MENU

Passed Canapés | Brut NV

Hamachi Tartare | RARE 2002  
kumquat • green tea • american caviar

Seared Sullivan County Foie Gras | RARE 1998 en magnum  
roasted quince • sunchoke • pickled mustard seeds

Wholegrain Ficelle |  
bobolink farm's cultured butter

Roasted Maine Lobster | RARE 1988  
butternut squash • hazelnut • champagne sauce

Brie de Meaux | RARE Rosé 2007  
périgord black truffle

Strawberry & Vanilla

Chocolates

Six-Course Tasting with Champagne Pairing • 475

To reserve for this special event please email [office@gknyc.com](mailto:office@gknyc.com) or call 212-257-5826.