



**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.