



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