

# St. Valentines Dinner Menu

Three course dinner \$69++ pp

Wine pairing \$40++ pp

*Make your date exceptional!*

ADD *Caviar Service* FOR \$98 PER OZ.

SERVES TWO PERFECTLY

*served with Blinis, egg mimosa, chives, sour cream*

## Appetizers

**SLOW POACHED SCALLOPS** pumpkin and orange marmalade  
*Santenay 'Clos De Malte', DOMAINE LOUIS JADOT, 2012*

**JOSPER GRILLED OYSTERS** Warm oysters with nori butter  
**O.G.T.** Oyster with gin and tonic, cilantro, cucumber, and dill cream  
*CHAMPAGNE, Taittinger, Brut, Reims, NV*

**OVEN ROASTED MAINE LOBSTER** braised carrots, fennel cream blood orange, saffron sauce  
*Chardonnay, MARGOTE, France, 2017*

**RISOTTO IN THE SMOKING FOREST** Arborio rice, wild mushrooms, smoked cream  
black rice, wild herbs, Burgundy truffle, truffle Espuma  
*Barbera, MICHELE CHIARLO, "Le Orme", Barbera D'Asti, Italy, 2015*

**TERRINE FOIE GRASS** artichoke, salad truffle at Frisée, buttered brioche  
*Sauternes, CHATEAU LES JUSTICES, France, 2014*

**GRILLED MAKREL** red beet, cream of green herbs, salmon eggs  
*Chardonnay, RAEBURN, California, 2016*

## Main Course

**RAVIOLI HEARTS** red beet and carrots  
*Vegan Wine, Moscatel Gewurztraminer, FALCATA BLANCO, D.O. Valencia 2017*

**GRILLED SWORD FISH** salsify, sunchoke, crispy shallot, mussel nage  
*Zinfandel, CLINE, Ancient Vines, Contra Costa County, California, 2016*

**OVEN ROASTED MAINE LOBSTER** braised carrots, fennel cream, blood orange, saffron sauce  
*Chardonnay, RAEBURN, Russian River Valley, California, 2016*

**BEER BRAISED VEAL SHORT RIBS** oven roasted roots, wild mushroom waffle  
*Bordeaux, CHATEAU LAVERGNE, France, 2016*

**GRILLED BEEF TENDERLOIN** big B Too fries, smoked mayo, winter vegetables, Bordelaise sauce  
*Tempranillo, ARTADI, Viñas de Gaín, Rioja, 2015*

**RIB EYE STEAK FOR TWO WITH ALL THE TRIMMINGS**  
*Cabernet Sauvignon, MOUNT VEEDER, Napa Valley, California, 2014*

## The Desert

**NOT YOUR ORDINARY CHEESE PLATE** Melted Raclette Cheese,  
Blue cheese ice cream, peperkoek, Parmesan foam and truffle  
*Sauvignon Blanc, DOMAINE PELLÉ, Menetou-Salon Morogues, Loire Valley, France, 2017*

**LE PRÉ-DESSERT** white chocolate caramel cheese mousse  
William pear, red wine, red cabbage, red currant sorbet, pomegranate  
*White Porto, SIROCO, Fonesca*

**APPELBEIGNET WAFFLE** green apple beer gel, bourbon honey apple compote, speculoos cookie ice cream  
*Calvados, LeCompte Pays D'auge Original*

**DAME BLANCHE** Vanilla ice cream, meringue, chocolate crisps, whipped cream  
meringue stick, Belgian chocolate sauce  
*Smoking Hot Chocolate Martini with Coco Nib infused Vodka, espresso, Godiva chocolate liquor*

*Inspired by Executive, Chef Bart Vandaele / Chef De Cuisine, Alexander Flores / General Manager, Rinata Gafarova*