

ST. VALENTINE'S

Six-Course Prix Fixe

\$98 PER PERSON

\$50 WINE PAIRING

*\$30 PER PLATE WHITE TRUFFLE SUPPLEMENT

FEBRUARY 10th, 11th, 14th - 5:00, 6:00, 7:30 SEATINGS

First

CURED SALMON BALLOTINE

Paddlefish Roe | Potato Crisp | Smoked Tomato Granita
2018 Becker Vineyards Riesling, Alsace, FR

LAMB CHOP

Harissa | Roasted Carrots | Cilantro + Ginger Yogurt
2019 Finca Curata Mencía, Ribiera Sacra, SP

CHESTNUT RISOTTO*

Cranberry Chutney | Parmigiano-Reggiano
2021 Colterenzio Pinot Nero, Alto Adige, IT

OSETRA CAVIAR

Deviled Quail Egg | Crème Fraîche | Chives
(Add \$35 Supplement)
2020 Domaine William Fèvre Chardonnay, Chablis, FR

Second

OYSTER

Strawberry Mignonette
2021 Avinyó Petillant, Penedès, SP

Third

BURRATA

Roasted Beets | Citrus | Honeycomb
2019 Mastroberadino Lacrimarosa Rosato, Campania, IT

ASPARAGUS BISQUE*

Herbed Crostini | Jowl Bacon Foam
2020 Gradis'ciutta Friulano, Friuli-Venezia Giulia, IT

CHEESE BOARD FOR TWO

Three Featured Cheeses from Fuzzy Udder Creamery in Whitefield, ME
(Add \$20 Supplement)
2021 Domaine Le Capitaine "Les Aumones" Chenin Blanc, Vouvray, FR

Fourth

PASSIONFRUIT SORBETTO + BUBBLE SUGAR TUILLE

Fifth

LOBSTER RAVIOLO*

Mascarpone | Antica Torino Vermouth Cream | Spring Peas
2019 Stuhlmuller Estate Chardonnay, Mendocino, CA

PAN-SEARED NATIVE MAINE SALMON

Toasted Farro | Asparagus | Fig Agrodolce
2019 Torii Mor Estate Pinot Noir, Willamette Valley, OR

AGED DUCK BREAST

Pommes Aligot | Cherry Chutney | Romanesco
2018 Alain Michelot Pinot Noir, Bourgogne, FR

ROASTED KING TRUMPET MUSHROOM*

Miso | Tangerine | Sweet Potato Succotash | Carrot
2019 Capanna Sangiovese Rosso Di Montalcino, Toscana, IT

DRY-AGED TOMAHAWK*

Roasted Fingerlings | Chanterelle | Bourbon Butter | Asparagus
(Add \$50 Supplement)
2013 Easton Estate Cabernet Sauvignon, Shenandoah, CA

Sixth

CHOCOLATE PARFAIT

76% Dark + Dulcey Blond Valrhona Crèmeux | Pearls | Pineberries
NV Domaine de Mas Blanc Grenache, Banyuls, FR

ALMOND GATEAU

Grilled Plums | Truffle Honey | Vanilla Bean Mascarpone
Vila di Vetrice Vin Santo del Chianti Rufina Riserva, Italia

EXECUTIVE CHEF MEGHAN FAIRMAN

SOUS CHEF SAMUEL ÁGREDA

F&B DIRECTOR RUSSELL HEWEY