



HAPPY VALENTINE'S DAY

\$115 per guest / \$75 Wine Pairing

AMUSE

OYSTER

LEMONCELLO GRANITA

FIRST

UNI TOAST

LEMON BUTTER, CHIVES, RADISH, CAVIAR
BOLLINGER, BRUT ROSÉ NV

SECOND

SCALLOP CRUDO

PROSCIUTTO, FENNEL, BROWN BUTTER CONSOMMÉ
CHABLIS MOTHE, 2018

THIRD

FILET MIGNON

CELERY ROOT, CARROTS, PEARL ONIONS
CABERNET SAUVIGNON - LA GRAND ROCHE, NAPA VALLEY, CA 2019

OR

LOBSTER CARBONARA

SUNCHOKE, SOPPRESSATA, TAGLIATELLE
CHARDONNAY - PIERRE YVES COLIN-MOREY AU BOUT DU MONDE,
HAUTE-COTE'SDE BEAUNE, BURGUNDY, FR 2020

FOURTH

CUPID'S ARROW

WHITE CHOCOLATE, PASSION FRUIT, GOLD LEAF
ROYAL TOKAJI WINE CO. SZT TAMAS 6 PUTTONYOS TOKAJI 2017