



## VALENTINE'S DAY WEEKEND TO-GO

\$125/Person

### AMUSE BOUCHE

**Burrata** | w/ Black Truffles & Toast

### 1<sup>ST</sup> COURSE

**Ahi Tuna Sashimi** | Avocado Seaweed Salad, Radishes & Miso Dressing

**Lobster Louie** | Iceberg Wedge, Hearts of Palm, Asparagus, Chopped Egg, Tomato, Avocado

**Steak Tartare\*** | Mustard Egg Cream, Black Truffles & Brioche Toast Points

#### *(Suggested 1st Course Pairings)*

**Veuve Clicquot 'Yellow Label', Brut** | Epernay - Champagne, France NV • \$100

**Krug 'Grande Cuvée', Brut** | Reims - Champagne, France MV 375ML • \$125

### 2<sup>ND</sup> COURSE

**Heritage Chicken** | Fricassée of Forest Mushrooms,  
Black Truffles & Winter Vegetables

**Pan Seared Branzino** | Crab Meat & Potato Stuffed Cabbage Roll  
w/ Champagne Cream Sauce

**Bone-In Ribeye** | USDA Prime w/ Roasted Fingerling Potatoes,  
Thyme Branches & Oxtail Butter

#### *(Suggested 2nd Course Pairings)*

**Big Table Farms 'The Wild Bee', Chardonnay** | Willamette Valley, Oregon 2017 • \$55

**Robert Foley 'Hudson Vineyard', Pinot Noir** | Los Carneros, California 2014 • \$68

**Azelia by Luigi Scavino, Nebbiolo** | Barolo - Piedmont, Italy 2015 • \$100

### DESSERT

**Coconut Cake** w/ Caramel Sauce

**Chocolate Layer Cake** w/ Luxardo Cherries

**Cheesecake** w/ Blueberry Compote

#### *(Suggested Dessert Pairings)*

**Laherte Frères 'Ultradition', Rosé of Pinot Noir** |  
Ardenne - Champagne, France NV • \$90

**Château Roumieu-Lacoste** | Sauternes - Bordeaux, France 2018 • \$40

