

VALENTINE'S

\$75 per person / \$ 100 with pairings



FIRST

COMPOSED MISSION OYSTERS

horseradish caviar, cucumber & bubbles liquor,
pomegranate arils

or

BABY VEGETABLE TERRINE

asparagus, green beans, onion, carrot, peas,
parmesan mousse, mercado cracker

— *SOMMARIVA SPUMANTE* —

Extra Dry Brut Rose, Raboso, Pinot Noir, Veneto, IT NV

SECOND

BRIE WELLINGTON

blood orange chutney, fennel pesto, pistachio,
coriander, gremolata

or

SPANISH CHORIZO & HEIRLOOM TOMATOES

caramelized onion, pinenuts, arugula, shallot,
mozzarella, lemon preserve

— *ABBAZIA DI NOVACELLA* —

Schiava, Alto Adige, IT 2017

INTERMEZZO

turmeric & ginger pineapple spritzer,
sugared grapes

THIRD

PORK BELLY & SCALLOPS

blue corn polenta, charred corn, mustard greens,
truffle & beet oil

— *J.L. CHAVE "MON COEUR"* —

Cotes-du-Rhone, FR 2015

or

PRIME FILET MIGNON

roasted caulilini, jeweled quinoa, garlic lebnah,
tomato & cucumber

— *LA ATALAYA* —

Grenache, Mourvedre, Almansa, SP 2016

or

VEGETABLE OSSO BUCCO

celeriac, turnip, sweet potato, sunchoke,
mushrooms, wilted kale,

brown buttered couscous pearls

— *JUSTIN GIRARDIN* —

Pinot Noir, Burgundy, FR 2016

DESSERT

CHOCOLATE & TEXTURES

chocolate covered strawberries, pecans, fudge,
espresso, lechera

or

DECONSTRUCTED CHAI

caramel sponge cake, vanilla bean gelato,
marshmallow, milk crumb, fig, chai foam

— *LA COLLINA QUARESIMO* —

Sparkling Lambrusco, IT 2017