

Valentines Day 2019

\$120

Sommelier Wine Pairing \$55

Amuse

American Caviar Beggars Purse
Dressed Honeymoon Oyster

Hamachi Sashimi

Meyer Lemon, Jalapeno, Rose Salt
Carpene Malvoti Rosé Cuvée Brut Prosecco NV, Veneto
Or

Roasted Beet & Blood Orange Salad

Wild Arugula Whipped Goat Cheese, Toasted Hazelnut Vinaigrette
Reeve Rosé of Pinot Noir 2016, Mendocino
Or

Jerusalem Artichoke & Black Truffle Soup

Caviar, Crème Fraiche & Chive
A Los Viñateros Bravos Moscatel/Semillon Blend 2017, Itata

Pan Roasted Maine Lobster

Sweet Potato & Black Truffle Gnocchi
Villard Chardonnay 2017, Casablanca Valley
Or

Seared Black Bass

Steamed Bok Choy, Chili, Lemongrass Consommé
Kanta by Egon Müller Riesling 2014, Adelaide Hills
Or

Diver Scallops

Celery Root-Asian Pear Puree, Parsley Gremolata
DeMorgenzon 'Maestro' Blend 2015
Or

Braised Beef Short Rib

Soft & Crunchy Parsnips, Horseradish, Herb Oil
Lange Twins Old Vine Zinfandel 2014, Lodi

Surf & Turf for 2 (\$30pp Supp)

40oz Dry Aged Creekstone Ribeye
2lbs Steamed Lobster
Béarnaise & Garlic Chili Butter
Château Clerc Milon 'Pastourelle' 2010, Paulliac

Raspberry & Dark Chocolate Opera Cake

Fresh Raspberries, chocolate crumbs, raspberry ice cream swirl

Lustau Pedro Ximénez Sherry

Strawberry Shortcake Profiteroles

Strawberry-basil compote, chantilly, Marcona almonds

Bricco Del Sole Moscato d'Asti 2017

Deep Dish Chocolate Cookie

Toffee, salted caramel, Bailey's ice cream

Blandy's Sercial 5 Year Madeira
