

## VALENTINE'S DAY '18

» AMUSE BOUCHE «

**June's Onion Dip & Caviar**  
house made potato chips  
*June's Brut Rosé Traisental, Austria 2016*

» FIRST «

**Seared Foie Gras**  
esc croissant, sour cherry caramel  
*Alois Kracher 'Cuvée' Beerenauslese Burgenland, Austria en 375ml*

**Snapper Carpaccio**  
fermented citrus vinaigrette, avocado, tangerine  
*Hans Wirsching 'Iphöfer Kalb' Silvaner Franken, Germany 2015 en Magnum*

**Boston Lettuce Salad**  
black truffle vinaigrette, mimolette  
*Jean François Ganevat 'Le Montceau Côtes du Jura, France 2014 en Magnum*

» **SECOND** «

**Crispy Skin Gulf Snapper**  
confit fennel & marble potato salad, calabrian chili vinaigrette  
*Schäfer-Fröhlich 'Felsenberg' GG Riesling Nahe, Germany 2014*

**Hand-Cut Pappardelle Pasta**  
oyster mushroom, ramp butter, parmesan fried egg  
*Envinate 'Benje' Tinto Canary Islands, Spain 2014*

**New York Strip au Poievre**  
cauliflower puree, tempura shallots, tellicherry peppercorn jus  
*Domaine Gramenon 'La Papessse' Vinsobres, France 2016*

» **Dessert** «

**Dark Chocolate Raspberry Torte**  
whiskey anglaise  
*Trimbach Liquere du Framboise Alsace, France en 375ml*

**Blood Orange Pudding Cake**  
toasted marshmallow, rose petal  
*Dr. Hermann 'Edener Prälat' Riesling Auslese Mosel, Germany 2009 en 375ml*

**Passion Fruit Sorbet**  
strawberry jam, meringue kisses  
*Bera Vittorio e Figli Moscato d'Asti, Piedmont 2014*

\$75 per person