



\$65 per guest / \$85 per guest with wine pairings

(exclusive of other beverages, tax and gratuity)

Amuse Bouche Chef's Whim

First Course

Oysters Rockefeller / Wellfleet oysters / salmon roe

Domaine Chandon Rosé, NV, Napa Valley, CA

Crispy Quail Confit / strawberry jam / almond financier

Gloria Ferrer Pinot Noir, 2007, Carneros, CA

Braised Beef Heart Ravioli / wild mushroom ragout / demi glace

Boeri Alfonso 'Martinette' Barbera d'Asti Superiore, 2007,
Piedmont, Italy

Second Course

Hudson Valley Foie Gras "Waldorf"

pear brown butter / walnut butter / pickles /
golden raisin mustardo

Domaine Pichot Vouvray, Loire Valley, France, 2010

Third Course

Braised Lamb Shank / red lentils / watercress, lavender pudding

Jean Luc Colombo Crozes Hermitage 'les fees brunes', 2009,
Rhone Valley, France

Lobster Risotto / saffron / fennel / truffle

Summer House Chardonnay, NV, Sonoma

Skillet Roasted Muscovy Duck / black quina /

charred etrog salsa / cipolini onions

Mohua Pinot Noir, Central Otago, NZ, 2008

Fourth Course

Cheese: Delice de Bourgogne / crostini / house made jam

Alexander Valley Vineyards Merlot, Alexander Valley, CA, 2008

Dessert Course

Blood Orange Crème Brulee / short bread

Renwood Orange Muscat, California

Lemon Tarte Glace / sugared berries / ricotta mousse

Michele Chiarlo 'Nivole' Moscato d'Asti, Italy

Chocolate Tasting / salted peanut butter ice cream

Chocolate Shop Merlot, Walla Walla, WA

Flight Special: Tiny Bubbles ... 17

Domaine Chandon Rosé (Napa Valley, CA)

Veuve Clicquot Yellow Label (Reims, France)

Ruinart Blanc de Blancs (Reims, France)

Cocktail Specials: Red Velvet ... \$11

Van Gogh Dutch Chocolate Vodka / UV Cake Vodka /
Godiva White Chocolate Liqueur / local beets

Raspberry Truffle ... \$12

Godiva Chocolate Raspberry Vodka /
Godiva Mocha Liqueur / raspberry puree

Chocolate Covered Strawberry ... \$11

Van Gogh Dutch Chocolate Vodka /
Oream Strawberry Liqueur / strawberry puree

Tuesday, February 14th - FIVE COURSE MENU