



\$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

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

Lobster Risotto / saffron / fennel / truffle
Summer House Chardonnay, NV, Sonoma, CA

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

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 /
Qream Strawberry Liqueur / strawberry puree

Friday, February 10th - Sunday, February 12th - FIVE COURSE MENU