



Happy Valentine's Day!

Hamachi Crudo with Kumquat, Fresno Pepper and Almond
Baron de Seillac, Brut Rose, France NV

Fried Oysters with Cider Braised Pork Belly and Smoked Hollandaise
Shacksbury, Dry Cider, Vermont

Skuna Bay Salmon with Fennel, Fingerlings, Orange and Mustard Cream
Landmark, "Overlook" Chardonnay, Sonoma 2016

Ricotta Gnudi with Morel Mushrooms, English Peas and Fried Nettles
Coltibuono, Chianti Classico "Estate", Tuscany 2015

Beef Zabuton with Duck Fat Potatoes, Winter Vegetables and Sauce Perigord
Chateau de la Noblesse, Bandol 2015

White Chocolate, Currant and Pistachio Bombe
Warre's, Late Bottle Vintage Port 2004

Tasting Menu 80

Beverage Pairing 40