



VALENTINE'S DAY CELEBRATION \$150
wine pairing \$50

OUR DAILY BREAD

LAMINATED BRIOCHE

mushroom spread | marbled butter | olive oil & saba

Champagne Rupert Leroy 'Fosse - Grely,' Champagne, France

MARKET OYSTER

pink peppercorn mignonette | chives

Jerome Bretaudeau 'Clos des Bouquinardieres,' Muscadet Sevre et Maine - Sur Lie, Loire Valley, France

GRILLED SCALLOP

caramelized cauliflower | charred onion | winter greens

La Miraja "Le Masche" Barbera d'Asti, Italy

DUCK AGNOLOTTI

duck confit | cognac | orange | crispy skin

Les Luness "Old Vine," Carignan, Sonoma County, California

180 DAY DRY AGED ROSEWOOD WAGYU

fondant potato | wood fired rainbow chard | mushroom conserva | bordelaise

Heitz Cellar "Lot C91," Napa Valley, California

CHOCOLATE PANNA COTTA

Valrhona milk chocolate | cocoa shortbread crumble | raspberry sorbet

JJ Prum "Graacher Himmelreich," Auslese, Riesling, Mosel, Germany