

ST. VALENTINE'S DAY

AMUSE

Squid ink crisp, tomato-eggplant, caper remoulade

SPARKLING ROSÉ, CABERNET FRANC, LOUIS DE GRENELLE, SAUMUR, LOIRE NV

FIRST

(choose one)

Fin de la baie oysters, yuzu espuma, Hackleback caviar*

Chamomile cured scallop, fennel, smoked avocado, finger lime*

Kale Caesar salad, anchovy, black olive crouton

SAUVIGNON GRIS BLEND, CHATEAU LE PAYRAL, PETIT FUGUE SEC, BERGERAC 2015

SECOND

(choose one)

Broccolini velouté, pickled shallots, lamb croquette

Heirloom beets, smokey blue, strawberry, pistachio

Wagyu beef tartare, quail egg, sunchoke crisp, hazelnut*

Mussels, yellow piperade, shishito, lemongrass, country toast

PINOT NOIR, DOMAINE TISSIER, SANCERRE ROUGE, LOIRE 2015

CHEF'S OPTIONAL COURSE

(choose one: supplement 20, wine pairing 7)

Seared foie gras, lavender meringue, raspberry, brioche*

Potato gnocchi, lobster, chanterelle, swiss chard, bouillabaisse emulsion

RIESLING BLEND, HUGEL, GENTIL, ALSACE 2015

THIRD

(choose one)

Ora King Salmon, celery root, kale, chorizo, countneck clam

Duck breast, romanesco, blood orange, cardamom jus*

GRENACHE BLEND, CHATEAU DU TRIGNON, GIGONDAS, RHONE 2012

Cocoa cavatelli, wild boar, spigarello, fourme d'ambert

Venison loin, sweet potato, brussels, chestnut, blackberry reduction*

CABERNET SAUVIGNON, TOM EDDY, ELODIAN, NAPA 2012

FOURTH

(choose one)

Dulcey ganache, chocolate genoise, burnt cara cara ice cream

Beet cheesecake, pomegranate coulis, pistachio sablé, lychee-rose sorbet

Selection of sorbets, passion fruit, blood orange, cherry

SEMILLON BLEND, CHATEAU BEL AIR, SAINTE-CROIX-DU-MONT, BORDEAUX 2014

PER GUEST 105

OPTIONAL WINE PAIRING 65

Executive Chef: Josue Louis

B I S T R O
du Midi

Head Sommelier: Ray Osbourne

*Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of food borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.