

# VALENTINE'S DAY

## FIRST

Yellow Fin Tuna Tartare, winter radishes, white chocolate snow, passion fruit pearls\*

*Da Luca Prosecco, Veneto Italy*

## SECOND (choose one)

Endive & Arugula Salad, pine nuts, winter vegetables, green olive vinaigrette

Nantucket Bay Scallop Crudo, sturgeon caviar, blood orange, persimmon\*

Island Creek Oysters, santa barbara uni, pink lemon mignonette\*

*Fournier, Sauvignon Blanc, Val de Loire, France 2016*

## THIRD (choose one)

Beet Gnocchi, cricket creek farms feta, pine nuts, basil

Scituate Lobster, smoked parsnip soup, hen of woods mushrooms, pomelo

*Santa Barbara Chardonnay, Santa Barbara, California 2016*

Hopkins Farm Braised Lamb Daube, black truffle potato puree, aged goat cheese, crispy onion

*Faiveley Pinot Noir, Bourgogne Rouge, Burgundy, France 2016*

## CHEF'S OPTIONAL COURSE (\$25 SUPPLEMENT)

Black Truffle Tagliatelle, périgord black truffle, wild mushrooms, preserved lemon

*Domaine Dupeuble, Beaujolais 2016*

or

Seared Foie Gras, pear, pomegranate, duck cracklings

*Carmes de Rieussec, Sauternes, Bordeaux, France 2013*

## FOURTH (choose one)

Crusted Halibut, manila clams, spigarello, crab-tomato broth

Ora King Salmon, chorizo, cauliflower, chestnuts, golden raisins, preserved lemon

*La Craie, Chenin Blanc, Sec, Vouvray, Loire, France 2016*

Brandt Beef Filet Mignon, mushroom duxelles, puff pastry, black garlic bordelaise

Crescent Farms Duck Breast, baby kale, husk cherries, turnips, spiced chocolate duck jus\*

*Chateau Deyrem Valentin, Cabernet Blend, Margaux, Bordeaux 2015*

## FIFTH (choose one)

Dark Chocolate Panna Cotta, orange tuile, blackcurrant sorbet

*Churchill, Ten Year Tawny, Port*

Éclair, strawberry ganache, hazelnut praline, raspberry-rosé sorbet

Blood Orange Olive Oil Cake, rose crémeux, pistachio ice cream

*La Spinetta, Moscato d'asti, Piedmont, Italy*

\$105 per guest    \$50 optional wine pairing

Chef Partner: Robert Sisca

BISTRO  
*du Midi*

Pastry Chef: Lira Mondal

\*Denotes raw or undercooked food. 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.