

Valentine's Day

in One + One

AMUSE BOUCHE

Foie Gras Macaron
Sauternes Gelée

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FIRST COURSE

Grilled Radicchio and Beet Salad
Salt-Roasted Beets, Chèvre, Blood Orange Vinaigrette, Chicory Lettuces

COCKTAIL PAIRING

La Dame En Rouge
Rose-infused St. Germain, Pomegranate, Bubbles, Red Rose Petal

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SECOND COURSE

Kabocha Squash Ravioli
Toasted Walnut Oil, Prosciutto Brodo, Ricotta Salata

WINE PAIRING

Famille Baron-Foucher, Sancerre Blanc, Loire Valley

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INTERMEZZO

Lemongrass Sorbet
Banks 7 Rum, Mint

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MAIN COURSE *(your choice of)*

Risotto di Mare
Maine Lobster, Nantucket Bay Scallops, Crispy Shitake Mushrooms, Shellfish Emulsion

WINE PAIRING

Christian Moreau Père & Fils, Chablis, Burgundy

Grilled Wagyu Beef Strip Loin
Charred Leek, Onion Soubise, Pommes Dauphine, Sauce au Poivre

WINE PAIRING

Domaine du Bienheureux, Châteauneuf-du-Pape, Rhône Valley

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DESSERT

Passionfruit Coupe
Valrhona Milk Chocolate, Coconut Dacquoise, Passion Fruit Fluid Gel
Swiss Meringue, Coconut Sorbet

WINE PAIRING

Lucien Albrecht, Crémant d'Alsace, Burgundy
