

VALENTINE'S DINNER 2023

CAVIAR PIE

Potato Dauphinoise

SUPPLEMENT \$85

CRUDO TRIO

*Tuna, Wild Mushrooms, Uni | Scallop, Crispy Aromatic Bread, Caviar
Ora King Salmon, Cucumber, Smoked Caviar*

or

ROASTED VEGETABLE SALAD

Parmigiano, Black Truffle, Stracciatella, Truffle Vinaigrette, Granola

Laurent Perrier Blanc de Blancs Brut Nature NV, Champagne, France

LANGOUSTINE

Anson Mills Polenta, Hazelnut, Black Truffle

or

POACHED HALIBUT

Crushed Local Eggplant, Parmesan Curry Jus

Laurent Perrier Brut Vintage 2012, Champagne, France

LAMB TRIANGOLI

Black Beluga Lentils, Currants, Natural Jus

or

ACQUERELLO RISOTTO

Local Sausage, Leeks, Black Truffle

Laurent Perrier Cuvée Rosé NV, Champagne, France

LOCAL "DORADO"

"Salmorejo" Broth, Shellfish, Saffron, Spinach, Fregola Sarda

or

PRIME EYE OF RIB

Roasted Shallot, Baby Romaine Lettuce, Truffle Jus

Laurent Perrier Grand Siecle #25 NV, Champagne, France

VALRHONA DULCEY MOUSSE

Strawberry Crèmeux, Chocolate Cake, Bourbon Ice Cream

or

MILK CHOCOLATE CREAM

Lemon-Yogurt Sorbet, Raspberry, Coconut

Laurent Perrier "Harmony" Demi Sec NV, Champagne, France

FEBRUARY 10, 11, 13 & 14, 2023

FOOD & CHAMPAGNE PAIRING

\$295 PER PERSON

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas | GENERAL MANAGER Luis Pomales

Menu items are subject to change without previous notice.



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WINE PAIRING ALTERNATIVES

FIRST COURSE

Pascal Jolivet, Sancerre, Loire Valley, France

SECOND COURSE

Grgich Hills, Chardonnay, Napa Valley, California

THIRD COURSE

Banfi, Poggio Alle Mura, Brunello Di Montalcino, Tuscany, Italy

FOURTH COURSE

Cherry Pie, Pinot Noir, Russian River, Sonoma Valley, California

OR

Silver Oak, Cabernet Sauvignon, Alexander Valley, California

DESSERT

Graham's 20 Years, Tawny Port, Douro Valley, Portugal

OR

Banfi, Moscato Di Oro, Tuscany, Italy

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