

# VALENTINE'S 2019

## FIRST COURSE

### DRESSED OYSTERS

mustard ponzu, cucumber, aji Amarillo pepper  
*Le Grande Courtagé Brut NV sparkling – France \$11*

### NEW ENGLAND CLAM CHOWDER

little neck clams, smoked bacon, Yukon potatoes  
*2017 Masi Pinot Grigio, Veneto-Italy \$9*

### VENISON TARTARE

pickled Asian pear, cave-aged cheddar, seeded rye, garlic confit aioli  
*2016 Chateau de la Ragotiere Muscadet, Loire Valley – France \$12*

### HEIRLOOM BEETS

salad of gold, red and pink beetroot, goats cheese and watercress  
*2016 August Kessler Riesling, Rheingau – Germany \$10*

### BLUE CRAB TOAST

avocado, green garlic, ceasar aioli  
*2017 Echo Bay Sauvignon Blanc, Marlborough - New Zealand \$11*

## SECOND COURSE

### SEARED SALMON

English pea, pearl onion, maitake mushroom, pea puree  
*2016 Landmark 'Overlook' Chardonnay, Sonoma County \$12*

### YUBA NOODLES AND KIMCHI CRAB

chicken -egg bottarga, parmesan cream sauce, tomalley butter  
*2015 Pascal Matrot Bourgogne Blanc, Burgundy – France \$15*

### GRILLED CEDAR RIVER TOP BLADE

brussels sprouts, shiso, umeboshi  
*2015 Ferrari Carano Merlot, Sonoma \$13*

### BERKSHIRE PORK CHOP

five onion mélange, apple compote  
*2016 Complicated Pinot Noir, Sonoma \$13*

### PETITE FILET AND KING CRAB

parsley puree, marble potatoes, garlic butter, garlic sea foam  
*2015 Taken Red, Napa Valley \$17*

### 16OZ. DRY AGED RIBEYE FOR TWO

twice cooked marble potatoes, lemon chili broccolini, red wine shallot butter  
*2015 Franciscan Cabernet Sauvignon, Napa \$15*

## THIRD COURSE

### STRAWBERRY SHORT CAKE

sweetened crème fraiche, macerated strawberries, citrus chantilly  
*2013 Chateau d'Armajan des Ormes, Sauternes – France \$12*

### CHOCOLATE TART

dark chocolate ganache, hazelnut crust  
*Taylor Fladgate 'Fine Ruby', Douro – Portugal \$10*

### CACAO NIB

lemon verbena ice cream sandwiches, blueberry compote  
*Gekkeikan Plum Wine \$9*

### 65 PER PERSON / 35 WINE PAIRING

Veuve Cliquot Yellow Label \$75  
2011 Perrier Jouet Belle Epoque \$150  
Moët Chandon Nectar Rose \$75

\* Tax and gratuity not included

FINELY

TEXAN

