



# Valentine's Day 2018

3 Course Dinner Menu - \$59

Traditional Wine Pairing (T) - \$25

Reserve Wine Pairing (R) - \$40

Cocktail Pairing (C) - \$27

## First Course (choice of)

### **Baked Asian Pear Salad with Rocket Arugula**

farmstead blue cheese crumble, spiced walnuts, burgundy wine vinaigrette

### **Hudson Valley Foie Gras Mousse & Sesame Sphere with Red Currant Compote**

duck prosciutto, caramelized onion, frisèe micro citrus salad

NV Charles de Fere Sparkling Wine (T)

NV Louis Roederer Champagne, Reims (R)

La Flama Blanca - Kai Lemongrass Shochu Spicy Thai Chili Syrup, Lemon Simple, Egg Whites (C)

## Main Course (choice of)

### **Pan Seared Red Snapper with Vietnamese Thick Noodle Bouillabaisse**

white prawns, black mussels, marble potato, braised leeks

### **Lemongrass Duck Confit with Black Beans & Farro**

sautéed collard greens, seared cipollini onion, tangerine citrus

### **Grilled Creekstone Ribeye Wrapped in Grape Leaves with Crispy Ginger Rice**

braised purple kale, lotus herb salad, cilantro chimichurri

### **Vegan Vietnamese Udon Noodles with Leek Broth**

maitaki & beech mushrooms, marble mix potato, heirloom carrots, crispy shallot

2016 Ballard Lane Chardonnay (T)

2014 Dutton Ranch 'The Calling', Chardonnay, Russian River Valley (R)

or

2016 Raymond 'Lot 1', Cabernet Sauvignon Napa Valley (T)

2012 Jean Claude Boisset, Nuits Saint George, Pinot Noir (R)

Mr. Brownstone - High West American Prairie Bourbon, Ice Block made of Brown Sugar, Ginger, Vanilla & Thyme (C)

## Dessert (choice of)

### **Pomegranate Cheese Cake**

almond tuile, dark chocolate ice cream, pomegranate sauce

### **White Chocolate Très Leche Cake**

dark chocolate sponge cake, vietnamese coffee mousse, vanilla crème fraîche

2015 Villa Moscato (T)

2014 Clos Jurolat Jurancon (R)

Vietnamese Coffee Martini - Deep Eddy Vodka, Kahlúa, Housemade Cold Brew Coffee, Condensed Milk (C)