



# HARVEST

Happy Valentine's Day!

February 14, 2018

Three-Course Prix Fixe \$75 With Wine Pairing \$105

~First Course~

**Island Creek Oysters**

Pine Granita, Juniper Mignonette & Lemon  
*Brocard, Chablis, Sainte Claire, France 2015*

**Salmon Citrus Crudo**

Citrus Cured Salmon, Carrot Jus, Cherry Bomb, Tangerine, Dill & Cilantro  
*Anselmi, Pinot Grigio, Friuli Italy, 2016*

**Shrimp Cocktail**

Cocktail Sauce & Lemon  
*Schneider Kabinett, Riesling, Germany 2015*

**Thumbelina Carrot Salad**

Cardamom Yogurt, Granola, Citrus, Fennel & Dill  
*Mayer Landhaus, Gruner Veltliner, Austria 2016*

**Beet Soup**

Red Beets, Lobster, Foie Gras, Fennel & Ginger  
*Biutful, NV Cava*

**Soft Egg Ravioli**

Ricotta, Ben and Tyler's Mushrooms, Celery Root & Pickled Pear  
*Terres Dorees, Pinor Noir, France 2016*

~Second Course~

**Steak & Potatoes**

Beef Striploin, Twice Baked Potato, Smoked Carrot Purée, Charred Onion & Beef Béarnaise  
*Rock and Vine, Cabernet Sauvignon, North Coast, California 2014*

**Olive Oil Poached Salmon**

Butterball Potato, Basil Pesto, Preserved Lemon & Braised Endive  
*Jean-Paul Brun, Pinot Noir, Bourgogne, France 2015*

**Scituate Scallops**

Bouillabaisse Sauce, Potato, Celery Root, Carrot, Brioche & Rouille  
*Brocard, Chablis, Sainte Claire, France 2015*

**Roasted Giannone Chicken**

Cauliflower Gratin, Black Truffle Mornay, Broccoli Rabe & Bordelaise  
*Altos Hormigas, Malbec, Argentina 2015*

**Beet Cavatelli**

Charred Butternut Squash, Hazelnuts, Feta, Tangerine, Dill & Mint  
*Columna, Albarino, Spain 2015*

**Mushroom Agnolotti**

Roasted Mushroom Beurre Monté, Parmesan & Arizona Cypress Oil  
*Badia a Coltibuono, Chianti Classico Riserva, Italy 2014*

~Third Course~

**Conversation Heart Entremet**

Strawberry, Citrus & Vanilla Chiffon Cake  
*Moreno Brachetto d'Acqui, Piedmont, Italy 2016*

**Chocolate Decadence**

Milk Chocolate, Chocolate Crunch & Salted Caramel  
*Fonseca Bin 27 Ruby Port*

**Passion Fruit Vacherin**

Dark Chocolate, Meringue & Passion Fruit  
*Saracco, Moscato d'Asti, Piedmont, Italy 2016*

**Toffee Cake**

Kumquat, Caramelized Yogurt & Pomegranate Sorbet  
*Graham's 10yr. Tawny Port*

**Blood Orange Sorbet**

Tuile Cookie  
*Castelnan de Suduiraut Sauternes, France 2011*