

CHEF'S TASTING

105 PP
75 PP WINE PAIRING
AVAILABLE PER TABLE
SERVED UNTIL 10.00 P.M.

VENISON TARTARE

porcini mushroom, smoked egg yolk, Västerbotten cheese crisp
2007 Sauvignon Blanc, "Cariblanco", Kingston, Casablanca, Chile

GRILLED QUAIL

chicken liver ganache, macerated dried fruit, oat and almond granola
2007 "Auslese", Kracher, Burgenland, Austria

SEARED ARCTIC CHAR

cauliflower purée, soft-poached egg, salted hazelnuts, lobster and ale sauce
2007 Pinot Noir, The Four Graces, Willamette Valley, Oregon, USA

CANADIAN WILD BOAR

winter succotash, smoked napa cabbage, fig jus
2001 Saint-Estèphe, Château Merville, Bordeaux, France

TÊTE DE MOINE

riesling jelly, grapes, marcona almonds
N.V. Croft, "Distinction", Special Reserve, Portugal

LINGONBERRY COMPOTE

candied orange, vanilla foam

WILD LAVENDER-INFUSED WHITE CHOCOLATE MOUSSE

pomelo filaments, blood orange & wildflower honey sorbet, candied pistachios
2007 Chardonnay, "Late Harvest", Wölffer, The Hamptons, Long Island, USA

VALENTINE'S DAY MENU

95 PP
65 PP WINE PAIRING

OYSTERS AND CITRUS

caviar & fennel

N.V. Sparkling, "Blanc de Blancs", Brut, Domaine Frédéric Lornet, Arbois, Jura, France

BEET SALAD

goat cheese, pistachios, lemon vinaigrette

2005 Pinot Gris, "Reserve", Trimbach, Alsace, France

~or~

KING CRAB

sea urchin, root vegetables, apple-horseradish broth

2008 Marsanne, Qupé, Santa Ynez Valley Valley, USA

~or~

GRILLED QUAIL

chicken liver ganache, macerated dried fruit, oat and almond granola

2007 Riesling, Kabinet, "Meddersheimer Rheingrafenberg", Helmut Hexamer, Nahe, Germany

~or~

VENISON TARTARE

porcini mushroom, smoked egg yolk, Västerbotten cheese crisp

2008 Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand

POACHED WILD SALMON

sunchoke mayonnaise, marinated flageolet beans, pickled cucumber

N.V. "Evolution", Sokol Blosser, Oregon, USA

MUSHROOM "BARLOTTO"

pearl barley, wild mushrooms, Västerbotten cheese, parsley

2005 Chardonnay, Côte de Nuits-Villages, Domaine Anne-Marie Gille, Burgundy France

SEARED ARCTIC CHAR

cauliflower purée, soft-poached quail egg, lobster and ale sauce

2007 Pinot Noir, The Four Graces, Willamette Valley, Oregon, USA

~or~

DUCK BREAST ROULADE

duck confit, cabbage, sunchokes, huckleberries

2003 Rioja, "Reserva", Baron de Ley, Spain

~or~

MEYER BEEF DUO

New York strip, braised short ribs, red onion and beef marrow marmalade

2001 Saint-Estèphe, Château Merville, Bordeaux, France

DESSERT TRIO

chocolate truffle cake, mint yogurt panna cotta, strawberry champagne granite

2007 "Auslese", Kracher, Burgenland, Austria