

VALENTINE'S DAY

MENU \$135/PERSON
A TASTE OF PROVENCE WINE PAIRING \$65/PERSON

AMUSE BOUCHE

OCTOPUS EN ESCABECHE

micro greens, extra virgin olive oil

CLOS CIBONNE CUVÉE TRADITION ROSÉ, TIBOUREN/GRENACHE
2020 Côtes de Provence, Provence, France

SECOND COURSE

TRIO OF CHILLED SEAFOOD FOR TWO

orange marinated scallop crudo

dungeness crab with herring roe

premium oysters with pear vinegar mignonette

LE GRAND CROS L'ESPRIT DE PROVENCE, ROLLE (VERMENTINO)
2020 Côtes de Provence, Provence, France

THIRD COURSE

LOBSTER OPEN RAVIOLI

atlantic lobster meat, morel mushrooms, snap peas, lobster consommé

CHÂTEAU ROUBINE LION & DRAGON, SÉMILLON/ROLLE (VERMENTINO)

2019 Côtes de Provence, Provence, France

PALATE CLEANSER

MAURSEQUE GRANITÉ

orgeat, pastis

FIFTH COURSE

choose one

SEARED MEDITERRANEAN SEA BREAM

saffron infused fennel, fennel fronds, tomato emulsion

DOMAINE BUNAN MOULIN DES COSTES BLANC, CLAIRETTE/BOURBOULENC/UGNI BLANC/ROLLE (VERMENTINO)
2020 Bandol, Provence, France

DOUBLE CUT LAMB CHOP

truffle gnocchi, grilled artichokes, red leaf lettuce, lamb jus

MAS DE GOURGONNIER LES BAUX DE PROVENCE, GRENACHE/CABERNET SAUVIGNON/CARIGNAN+
2019 Les Baux de Provence, Provence, France

SIXTH COURSE

RASPBERRY TIRAMISU

pistachio brittle, house made macaron, thomas haas chocolate

DOMAINE PAUL MEUNIER-CENTERNACH VIN DOUX NATUREL, GRENACHE
2015 Saint Arnac, Occitane, France

