



Warning: These foods contain **Aphrodisiacs** likely to stimulate those senses related to romance. Whether you're entertaining your significant other or significantly pursuing another, we're happy to offer several love potent dishes.

### **Butter Poached "Cupid's Choice" Oysters**

Sweet **Onion** and Salsify Custard, **Caviar**, Fingerling Chips, Micro Herbs  
*Taittinger, Brut, Reims, Champagne, NV*

*Or*

### **Butternut Squash and Black Truffle Raviolo**

Parmigiano-Truffle Tuile, **Chives**, Toasted **Pine Nuts**, **Mushroom** Veloute  
*Domaine Serene, Pinot Noir, Yamhill Cuvée, Willamette Valley, 2015*

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### **Seared Hudson Valley Foie Gras "French Toast"**

(\$15 additional course supplement)

**Strawberries**, Bourbon-Maple Reduction, Toasted **Pistachio**, Brioche  
*Dolce, Late Harvest Wine, Napa Valley, 2012*

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### **Haricots Verts Salad**

**Avocado** Mousse, Tomato "Salsa", Charred **Peppers**  
Cotija Cheese, **Arugula**, Cactus Vinaigrette  
*Poggerino, Aurora, Rosato, Toscana, 2016*

*Or*

### **Artichoke-Potato Bisque**

House-smoked **Salmon**, **Almonds**, **Basil** Oil, "Everything Salt"  
*Laurenz V. Charming, Grüner Veltliner, Kamptal Reserve, 2015*

### **Butter Poached Maine Lobster**

Gnocchi "Parisienne", Hazel Dell **Mushrooms**, "Sweet Pea"  
Carrot-**Ginger** Sauce

*Domaine J.A. Ferret, Pouilly-Fuissé, 2015*

*Or*

### **Prosciutto Wrapped Pheasant Breast**

Crisp Polenta Cake, Glazed **Cipollini Onion**  
Broccolini, **Pear**-Pomegranate-Foie Gras Sauce  
*Cantina del Pino, Barbera d'Alba, Piedmont, 2015*

*Or*

### **Aspen Ridge Natural Angus Beef Filet Mignon**

Brie Whipped Potatoes, **Leeks**, Spinach  
Roasted **Red Peppers**, Sauce Béarnaise  
*ZD, Cabernet Sauvignon, Napa Valley, 2015*

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### **Degustation of Chocolate**

**Chocolate** Mousse, Flourless Torte and Truffle  
Hazelnut, Crème Chantilly, **Strawberries**, **Chocolate** Ganache  
*Taylor Fladgate, 20 Year Tawny Port*

*Or*

### **Chai-Cardamom Crème Caramel**

Poached **Cherries**, **Coconut** Tuile  
*La Cappuccina, Garganega, Recioto di Soave, Italy, NV*

*Or*

### **MouCo Cheese's ColoRouge**

Soft Ripened Cheese, Local **Honey**, Mission **Fig**, Crostini  
*Piedrasassi, Syrah, Santa Ynez Valley, 2013*

*\$100 per Person*

*\$75 Wine Pairings*

*"In love, one and one are one." Jean Paul Sartre*

