

CHIMNEY PARK'S

VALENTINE

DINNER

\$160 per person | \$95 optional wine pairings

AMUSE BOUCHE

canapé

cupid's choice oysters "rockefeller"

Charles Heidsieck, Réserve Brut, Champagne, France, NV

FIRST COURSE ○ SELECT ONE

cacio e "pepe"

linguine, kaluga caviar, fried arugula, parmigiano-pecorino sauce

Lucien Albrecht, Brut Rosé, Crémant d'Alsace, France, NV

alaskan king crab leg

brown butter-lemon sabayon, green apple "salad", radish, macadamia nut tuile, basil

Chevalier de la Créé, Knights Templar Cuvée, Montagny Premier Cru, Burgundy, France, 2020

OPTIONAL SUPPLEMENT \$30

hudson valley farms "ménage à foie" *

roasted brioche, apricot compote, champagne gastrique, pistachios

Dolce, Late Harvest Sauvignon Blanc & Semillon, Napa Valley, California, 2014

SECOND COURSE ○ SELECT ONE

cauliflower-black winter truffle bisque

braised celery branch, truffle "gremolata", truffle froth

Clos des Quatre Vents, Fleurie, Beaujolais, France, 2020

salad "rosa"

variations of strawberries, mixed greens, crispy ham, pickled & roasted beets, blood orange vinaigrette

Canard, Cuvée des Cendres, Rose, Paso Robles, California, 2022

MAIN COURSE ○ SELECT ONE

american prime black angus beef tenderloin *

potatoes mille feuille, haricots verts, roasted leeks, oyster mushrooms, thyme-red wine demi-glace

Nickel & Nickel, C.C Ranch, Cabernet Sauvignon, Napa Valley, California, 2020

butter-poached maine lobster tail

gnocchi parisienne, sweet carrots, peas, pea tendrils, carrot-ginger butter

Patz & Hall, Chardonnay, Russian River Valley, CA, 2020

pan-roasted pheasant breast

roasted anaheim pepper polenta, pancetta, braised greens, cipollini onion, foie gras-pomegranate emulsion

The Pairing, Pinot Noir, Santa Barbara County, California, 2021

DESSERT COURSE ○ SELECT ONE

degustation of belgian chocolate

flourless chocolate torte, chocolate "budino", ganache, shaved chocolate, raspberry

Taylor Fladgate, 20-Year-Old Tawny Port, Duoro, Portugal, NV

meyer lemon-limoncello "tiramisu"

cherry curd, mascarpone, crème chantilly, almonds

Clos Dady, Sauternes, Bordeaux, France, 2015

la tur

soft-ripened cow/sheep/goat's milk cheese, crostini, dates, walnuts, aged balsamic

Famille Lançon, Domaine de la Solitude, Châteauneuf du Pape, France, 2019