

CHIMNEY PARK'S

VALENTINE

DINNER

\$165 per person | \$95 optional wine pairings

wagyu beef tallow candle bread service \$14

AMUSE BOUCHE

**canapé \***

fried oyster "rockefeller", uni mornay, scallion, shiso, breadcrumbs

*Altemasi, Métoto Classico, Brut Rosé, Trento, Italy, N.V.*

FIRST COURSE ○ SELECT ONE

**hand-cut tagliatelle "carbonara" \***

black pepper, parmesan, guanciale, english peas, coddled egg yolk, pea tendrils

*Jose Antonio García, Mencía, Garnacha, Palomino & Merenzao Blend, "Unculín", Bierzo, Spain, 2020*

**koji-cured cold-smoked hirimasa \***

yuzu kosho, tarragon-pineapple "leche de tigre", thai basil oil, rice puffs, compressed pineapple

*Domaine Weinbach, Pinot Gris, "Les Caracoles", Alsace, France, 2021*

OPTIONAL SUPPLEMENT \$30

**hudson valley farms foie gras "ménage à foie" \***

torchon + terrine + ice cream, toasted brioche, apricot mostarda, sauternes gastrique, pecans

*Clos Dady, Sauternes (Late Harvest Semillon and Sauvignon Blanc), Bordeaux, France, 2015*

SECOND COURSE ○ SELECT ONE

**artichoke-piquillo pepper bisque**

crisp serrano ham, rosemary, pine nuts, ham foam

*Famille Lançon, "La Solitude Blanc", Clairette, Grenache Blanc & Roussanne Blend, Côtes du Rhône, France, 2022*

**winter citrus salad**

mixed greens, variations of citrus, avocado mousse, pistachios, cotija, pickled onions, makrut lime vinaigrette

*Immortal Estate, Sauvignon Blanc, Sonoma County, California, 2022*

MAIN COURSE ○ SELECT ONE

**american prime black angus beef tenderloin \***

(upgrade to 4 oz. japanese A5 wagyu beef \$50)

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

*Inglenook, Cabernet Sauvignon, Rutherford, Napa Valley, California, 2015*

**butter-poached maine lobster tail**

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

*Aubert, Chardonnay, Single Vineyard, Carneros & Sonoma Coast, California, Sommelier's Selection of Vintage*

**miller farms amish chicken "ballotine"**

foie gras-truffle stuffed, creamy polenta, broccolini, caramelized onions, parsnips, foie gras emulsion

*Château de Marsannay, Pinot Noir, Les Longeroies, Burgundy, France, 2015*

DESSERT OR CHEESE COURSE ○ SELECT ONE

**degustation of belgian chocolate**

chocolate cake, chocolate "budino", ganache, shaved chocolate, chocolate covered strawberries

*Taylor Fladgate, Tawny Port, Duoro, Portugal - How Many Years Have You Been Together? Sommelier's Whim!*

**persian "love cakes"**

almond cake, mascarpone mousse, pears, pomegranate, crème chantilly

*La Cappuccina, Arzimo, Recioto di Soave D.O.C.G (Garganega), Verona, Italy, 2016*

**saint andré**

soft-ripened cheese, house-made walnut crostini, poached plums, arugula, aged balsamic vinegar

*Peter Franus, Zinfandel, Brandlin Vineyard, Mt. Veeder, California, 2015 (25th Vintage)*