

Valentine's Day

CRÈME FRAÎCHE PANNA COTTA AND OSETRA CAVIAR

traditional accoutrements, brioche croutons

Moët & Chandon, Cuvée Dom Pérignon, Brut, Champagne, France 2004

SMOKED MAINE SCALLOPS

citrus, brussels sprouts, purple cabbage

Kurt Darting Riesling Kabinett, Dürkheimer Hochbenn, Pfalz, Germany 2010

SAUTÉED FOIE GRAS AND LOBSTER

maitake mushrooms, salsify, apricot, mâche

Kistler Pinot Noir, Russian River Valley, California 2013

ROASTED VENISON LOIN

celery root, charred blackberries, pecan crumble, chorizo oil

Château Pradeaux, Bandol, Provence, France 2005

TOMME DE RABELAIS FONDUE

gala apple, toasted fruit and nut bread

Dow's 20 Year Tawny Port, Portugal

CARAMELIZED LEMON CRÈME CHIBOUST

guanaja, lemon, mint, gin

Tommaso Bussola, Recioto della Valpolicella Classico, Veneto, Italy 2011

one hundred seventy dollars per person

with wine, two hundred sixty – five dollars per person

S T U D I O

