

Affäre

Valentine's Day 2024

Amuse bouche

Endive, chicken salad
&
Smoked salmon roulade
Crème fraîche, asparagus

First Course

Leafy greens, radicchio
Pecan baked goat cheese, maple syrup
Pickled red onions, caramelized walnuts
Dried cranberries

La Bretesche

"Terroir de Gneiss à 2 Micas"

Brut Nature Melon de Bourgogne, Loire Valley

Second Course

Red beet-sweet potato bisque
Vodka creme fraiche
or
Crab cake
Grilled pineapple
Red pepper jam

Occhipinti "SP 68" Bianco

Moscato di Alessandria Albanello, Terre Siciliane

Third Course

choice of
Portabella mushroom tower
Acorn squash, arugula
Savoy cabbage schnitzel
White bean purée, red pepper coulis

Cherry House Rosé

Syrah Grenache, Paso Robles, California

or

Ruby trout
Almonds, spinach
Pickled celeriac, saffron, potatoes
Lemon-beurre blanc

Trig Point "Signpost"

Chardonnay, Russian River Valley, California

or

Peppercorn crusted Angus striploin
Demi-glaze, brandy, cream
French green beans, bacon wrapper
Roasted fingerling potatoes

The Fableist

Cabernet Sauvignon, Paso Robles

Dessert

Tiramisu
Stewed berries, mascarpone
Genoise, coffee liqueur

Ducle Venganze

Late Harvest Chardonnay, Castilla

Dinner \$85

Wine Pairing \$35