

Wine Selections

The Glass

Brut, Dom Perignon, Champagne, 2006, 75

Brut Rose, Ruinart, Champagne, NV, 42

Chardonnay, Mateo, 'Little Boat', Russian River Valley, 2015, 22

Pinot Noir, Joseph Swan Vineyards, 'Great Hill', Russian River Valley, 2012, 38

Cabernet Sauvignon, Cliff Lede, Napa Valley, 2015, 33

Bordeaux Blend, Calon-Segur, St-Estèphe, 2010, 100

The Sparkling

Brut, Pol Roger, 'Reserve', Champagne, NV, 125

Brut, Bollinger, 'Special Cuvee', Champagne, NV, 220

Brut Rose, Billecart-Salmon, Champagne, NV, 250

Brut Rose, Laurent-Perrier, 'Belle Epoque', Champagne, 2006, 550

Brut, Krug, 'Clos d'Ambonnay', Champagne, 2000, 4500

The Whites

Sauvignon Blanc, Terrunyo, 'Los Boldos Vineyard', Chile, 2016, 75

Chardonnay, St. Innocent, 'Cuvee La Liberte', Willamette, 105

Chardonnay, Copain, 'Brousseau', Monterey County, 145

Chardonnay, Jean-Marc Morey, 'Les Champs-Gains', 1er Cru, 2012, 350

Chardonnay, Coche-Dury, 'Corton Charlemagne', Grand Cru, 2005, 7500

The Reds

Pinot Noir, Foley, 'Rancho Santa Rosa', Sta. Rita Hills, 2014, 95

Pinot Noir, Littorai, 'Cerise Vineyard', Anderson Valley, 2014, 210

Pinot Noir, Rodolphe Demougeot, 'Les Charmots', 1er Cru, France, 2013, 255

Bordeaux Blend, Le Pauillac de Château Latour, 2012, 375

Cabernet Sauvignon, Newton, 'Unfiltered', Napa Valley, 2015, 105

Cabernet Sauvignon, Ramey, 'Annum', Napa Valley, 2014, 280

Cabernet Sauvignon, Realm Cellars, 'Beckstoffer Dr. Crane', 2013, 2000

Happy Valentine's Day

Amuse Bouche

Shigoku Oysters
Champagne Snow, Kaluga Caviar

Choice of

Green Apple and Peekytoe Crab Salad
Whipped Greek Yogurt, Pistachios, Dill, Shaved Fennel, Baby Frisée

HBA Maine Lobster Bisque
Preserved Lemon, Chervil, Braised Leek Rings

Baja Kanpachi Sashimi
Shaved Japanese Radish Salad, Pickled Ginger, Citrus Ponzu, Cilantro-Chili Oil

Handmade 'Lunetta' Pasta
Artichoke and Local Goat Cheese Filling,
Shaved Black Truffles, Parmesan-Reggiano

Choice of

European Dover Sole
Charred Concord Grapes, Fennel Purée, Sauce 'Veronique'

Half Roasted Free-Range Jidori Chicken
Yukon Potato Purée, Black Winter Truffles

Prime USDA, 35 Day, Dry Aged 'KC' Steak
Smoked Potato Purée, Braised Salsify, Caramelized Shallots

Slow-Baked Maine Lobster Pot Pie
Winter Vegetables, Flaky Puff Pastry, Fine Herbes

Oakwood Grilled Prime 54oz Tomahawk Steak (for Two)
Potato Black Truffle Gratin, Sautéed Spinach, Sauce Armagnac

Choice of

Gianduja Chocolate Heart
Brown Butter Financier, Raspberry Sorbet, Crème Fraîche

White Chocolate Moelleux
Brown Sugar Wafer, Cara Cara Citrus, Tangerine Sorbet

Mignardise
Guess the Flavor Macaron Box

\$225

February 14, 2019