



## **Valentine's Day Tasting menu \$110**

Amuse Bouche

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White Asparagus Panna Cotta

port gastrique / black sturgeon caviar / nasturtiums

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Beet Tartar

meyer lemon "yolk" / caper dust / pickled mustard seed

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Sea Urchin Pasta

tagliatelle / guanciale / parmesan

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Hudson Valley Duck Breast

chestnut puree / braised endive / cherry jus

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Trio of desserts

Key lime parfait / red velvet cake pop / chocolate hearts

