

Valentine's Day 2018
5 course vegetarian degustation

Danny's Artisanal Bread

Asparagus

warm cured asparagus, confit egg yolk, buffalo yogurt, black truffle [gf]
2014 chateau pey-bonhomme-les-tours, le blanc, semillon, sauvignon blanc,
bordeaux, france

Beetroot Carpaccio

beetroot carpaccio, shaved fennel, watercress, walnut [gf] [df]
2014 guffens 'parquoi pas', rose, provence, france

Gnocchi

parisian gnocchi, preserved lime, tomato, basil, roquefort
2014 lavau, grenache et al, cotes du rhone, france

Sorbet

elderflower sorbet, champagne [gf] [df]

Lentils

du puy lentils, wild mushrooms, cherry tomato, baked ricotta [gf]
2014 chateau mazeris, merlot, cab franc, canon-fronsac, bordeaux, france

Nougat Glace

pistachio & rose nougat glace, warm chocolate mousse, orange peel [gf]
les fleurs, gin, elderflower, violette, rose, lime, sparkling