

*Valentine's Day 2018*  
*5 course 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

*King Fish*

pan fried king fish, capers, lemon, parsley [gf]  
2015 dauvissat pere & fils, chablis, burgundy, france

*Pithivier*

rabbit pithivier, roasted sunchoke, mushroom jus [gf]  
2014 guffens 'parquoi pas', rose, provence, france

*Sorbet*

elderflower sorbet, champagne [gf] [df]

*Angus Short Loin*

charred angus short loin, potato mash, roasted butternut, bone marrow & black  
pepper crust [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