

VALENTINE'S DINNER
EXECUTIVE CHEF ADAM STEPHENS

Course 1

Cold Smoked Kanpachi // calabrian chili / blood orange / cured olive
Pairing: Schramsberg "Brut Rose" North Coast, California 2019

Course 2

Caviar // pommes macaire / grana crema / classic accoutrements
Pairing: Ca' Del Bosco Franciacorta DOCG, Italy NV

Course 3

Coal Roasted Grouper // pistachio salmoriglio / preserved lemon / miner
lettuce
Pairing: Vietti Roero Arneis DOCG, Piedmont 2018

Course 4

Smoked Bone Marrow Carbonara // chitarra / chive / grana
Pairing: IDDA Etna Bianco DOC, Italy 2018

Course 5

Confit Chicken Cappaletti // zuppa di semolina / grana Padano / cured egg
yolk
Pairing: Domaine de la Monette "Les Pertusots" Burgundy, France 2020

Course 6

Braciole // Prosciutto di Parma / pecorino romano / toybox tomatoes / smoked
pearl onion / HF mushrooms
Pairing: Felsina Chianti Classico Riserva DOCG, Italy 2019

Course 7

Tiramisu // Espresso / mascarpone
Pairing: Donnafugata "Ben Rye" Passito di Pantelleria DOCG, Sicily, Italy 2018

