

# Saint Valentine 2020

## Quail egg casserole

Winter truffle

*Champagne Paul Dangin et Fils, Brut, Cuvée 47, France*

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## Pink scallop checkerboard

smoked and marinated with beetroot and sea buckthorn

*Touraine 2015, Point d'Interrogation, Vincent Ricard, France*

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## foie gras

crispy porcini mushrooms, cocoa perfumed sauce

*Sauternes 1998, Domaine Cru Barréjats, France*

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## Fresh oyster

sorbet and caviar

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## Braised hare ravioli

black garlic natural jus

*Barbera d'Alba 2016, Cuvée Serra, Paitin, Italie*

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## Doe medaillon

ginger and green alder grand veneur sauce

*Lalande de Pomerol 2003, Château des Annereaux, France*

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## Sheep cheese iced nougat

ground cherry palais

*Poiré de Glace, Domaine des Salamandres, Québec*

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## Cherry passion

chocolate bavaroise, almond and melasses biscuit

Morello cherry heart and ice cream

*Champagne Rosé, Bourdaire Gallois, Poulion, France*

**150. plus taxes and service**

**99. Wine pairing**



S A I N T - A M O U R

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