

BLUE ASTER

\$140 PER PERSON

*+\$75 WINE PAIRING ADD-ON

COURSE 1

*choose one) *Wine Pairing: Whitehaven Sauvignon Blanc*

Beef Tartare Croustade

gribiche, pickled onion petals, crispy shallot

Stracciatella

winter squash, wildflower honey, aged ham

Pan Con Tomato

anchovies, bottarga

Hamachi Crudo

green tomato, ginger, garlic, jalapeño, lime, cilantro

COURSE 2

*choose one) *Wine Pairing: Bouchard Aine & Fils Chablis*

Squid Ink Lumache

lobster, tomato butter, sourdough breadcrumbs

Mussels

nduja, fennel, lemon, charred bread

Bucatini Cacio e Pepe

36 month parmesan

Winter Greens

chicory's, ricotta salata, walnuts

COURSE 3

*choose one) *Wine Pairing: Caymus California Cabernet*

Slow Roasted Lamb

polenta, gremolata

Scallops

parsnip purée, salsa matcha, cauliflower, hen's

Filet

bone marrow butter, whipped potato, au poivre

Duck

roasted sweet potato, foie torchon, turnips, apple

COURSE 4

*choose one) *Wine Pairing: Symphonie Rose*

Black Forest Tiramisu

amarena cherry mascarpone mouse, cocoa sponge,

cocoa nib meringue

Strawberries & Cream

almond sponge, strawberry creameux,

vanilla whipped ganache

A 20% auto gratuity will be added to all checks plus state and liquor tax. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Valentine's Menu