

CAPRICE VALENTINE'S 2023

THE THIRTY-FIVE YEAR ANNIVERSARY!

\$95 p.p. / wine pairing +\$60

FIRSTS

ROASTED PARSNIP AND LEEK SOUP

shallots, sautéed pear, parsnip crisps, truffle sea salt

BLOOD ORANGE, BURRATA & FENNEL SALAD

toasted coriander, roasted ginger & kumquat beets, pea shoots, lavender chestnut honey vinaigrette

WILD DIVER SEA SCALLOPS (MASSACHUSETTS COAST) (\$10 Supplement)

Jerusalem artichoke purée, ginger-lemongrass beurre noisette, Tahitian vanilla sea salt

MAIN COURSE

FOREST MUSHROOM CANNELLONI

chanterelle, hen of the woods, shiitake, rainbow chard, and baby artichoke, with pencil asparagus and mornay sauce

WILD CAUGHT ALASKAN BLACK COD

celeriac potato purée, melted & crispy leeks, roasted baby tomatoes, white wine, lemon butter and shallot reduction

PAN SAUTÉED ORGANIC VEAL INVOLTINI (\$10 Supplement)

rolled with spinach, prosciutto, lemon zest and parmesan, served with duck fat and rosemary roasted potato purée, cippolini onion, baby asparagus, bordeaux veal demi-glace

BRANDT FARMS FILET MIGNON TOURNEDOS (\$12 Supplement)

applewood smoked bacon wrap, cipollini onion, duck fat roasted potatoes, bordelaise, fleur de sel

FINALE

CHOCOLATE TRUFFLE TART

dark chocolate, toasted almond ice cream, raspberry coulis

OPTIONAL CAVIAR SERVICE (\$120 per oz)

premium royal Ostera caviar, creme fraiche, wafer