

# CAPRICE VALENTINE'S DAY 2024

\$110 pp | Wine Pairing +\$60 pp

## APPETIZER

### SUNCHOKE SOUP

*hazelnuts, pesto, white truffle oil*  
(Riesling / Dr. Pauly-Berweiler "Wehlener Sonnenuhr" - Mosel | 2019)

### BLOOD ORANGE, BURRATA & FENNEL SALAD

*toasted coriander, roasted ginger & kumquat beets, pea shoots, lavender chestnut honey vinaigrette*  
(Riesling / Hillick & Hobbs "Estate Riesling" - Finger Lakes, NY | 2018 (94pts - JS))

### HAZELNUT CRUSTED SCALLOPS (\$5 Supplement)

*nettles, lemon grass, Swiss chard, ikura, lemon butter*  
(Chardonnay / Diatom, "Bar-M" - Los Alamos Valley, Santa Barbara | 2018 (93pts - RP))

## MAIN

### WILD SEA BASS EN PAUPIETTE

*blue nose sea bass wrapped in shaved potato, pomme purée, braised leeks, red wine and shallot reduction*  
(Pinot Noir / Melville, Estate - Santa Rita Hills | 2014 (95pts - RP))

### THICK CUT WILD KOROBUTA PORK CHOP

*Manchego Polenta, Cider Apples, Roasted Chestnuts, Brown butter, Sage*  
(Hartford Court "Land's Edge" - Sonoma | 2017 (96pts - WE))

### NINE-LAYER VEGETABLE NAPOLEON

*mandolin potatoes, zucchini, eggplant, tomato confit, wild mushrooms, shaved brussels sprouts, panko, tomato sauce*  
(Barbaresco / Produttori del Barbaresco, | 2012 (92pts - WS))

### BRANDT FARMS FILET MIGNON TOURNEDOS (\$12 Supplement)

*applewood smoked bacon wrap, cipollini onion, duck fat roasted potatoes, heirloom baby carrots, bordelaise,*  
*Cabernet / Daou "Reserve" - Paso Robles | 2021 (96pts - RP)*

## DESSERT

### Flourless Chocolate Torte

*whipped citrus ricotta, raspberry coulis, citrus chantilly, crushed candied hazelnuts*  
(Vintage Ruby Port / Broadbent - Portugal / 2015)

*Thank you for joining us for Valentine's Dinner, We wish you a wonderful night!!*