



\$65/person

## VALENTINE'S DINNER 2018

### FIRST

*choice of one*

**meeresfrüchte** | gulf shrimp sausage, butter poached NC oysters, lobster jus, tobiko roe, horseradish granite

**aubergine** | confit eggplant, shaved zucchini, roasted pepper, tomato aqua faba (VG)

### SECOND

*choice of one*

**spargel** | grilled asparagus, black garlic hollandaise, shaved white asparagus, cress, truffle vinaigrette (V)

**wurzelgemüse** | roasted root veggies, steel cut oat risotto, cured yolk, fennel pollen (VG)

**krake** | charred octopus, sauerkraut soubise, crispy rice, pickled pork belly

**roh** | beef carpaccio, mustard caramel, horseradish, mâche, everything dust

### THIRD

*choice of one*

**jakobsmuscheln** | scallops, carrot puree, carrot-apple slaw, pine nut granola

**ente** | duck confit, kohlrabi gratin, olive-prune relish, jus

**susskartoffel & sesam** | smoked sweet potato, whipped sesame tofu, barley, radicchio, caraway-chili vinaigrette (VG)

**kurze rippe** | braised short ribs, cauliflower puree, fois gras bordelaise, gremolata

### FOURTH

*choice of one*

chocolate torte, raspberry ganache, chocolate coulis, raspberry crème

brûléed banana tart, cinnamon ice cream, caramel rum sauce, candied pecans

chocolate panne cotta, agave caramel cocoa nib sauce, pistachio brittle (VG)

sour cream cake, whiskey poached apple, rosemary honey

no substitutions please

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness