

JARDENEA

Valentine's Day

Wednesday, February 14, 2018

Course One

*Seared Hudson Valley Foie Gras
Duck Confit Pancakes, Toasted Pistachio
Sherry Glazed Grapes
La Fleur D'or Sauternes, France 2011*

Course Two

*Broiled Blue Point Oysters
Double Smoked Bacon, Baby Spinach
Pernod Cream, Citrus Gremolota
Etude, pinot Gris, Carneros CA 2012*

Course Three

*Cherry Wood Smoked Venison
Sweet Potato Pave, Huckleberry Glaze
Roasted Apple & Parsnip Puree
Linden, Claret, Virginia, 2012*

Intermezzo

Mango Sorbet, Berry Consomme

Course Four

*Espresso Panna cotta
Vanilla Chantilly, Chocolate Covered Espresso Bean
Taylor Fladgate 20Y Port, Portugal*

*85 per person
30 person wine pairing*

