

The Athenaeum
Valentine's Day
Dinner Menu

AMUSE BOUCHE

WHITE ASPARAGUS CREME BRÛLÉE
smoked salmon, chive tuile

***CAVA, NAVERAN, DAMA, PENEDES, 2021**

FIRST

SEAFOOD TRIO

Grilled Prawn | Gazpacho Andaluz | Seared Scallop
pea purée, gremolata

***SAUVIGON BLANC, FOUCHER-LEBRUN, LES JARRIERS, TOURAINE, 2022**

INTERMEZZO

PEAR & PROSECCO SORBETTO

ENTRÉE

(choose one)

PRIME FILET MIGNON

pommes aligot, haricots verts, tempura maitake mushroom, cabernet sauvignon demi

***RED BLEND, JUSTIN, ISOSCELES, PASO ROBLES, 2019**

HALIBUT OSCAR

king crab, asparagus, melted leek risotto, baby vegetables, Hollandaise

***MONTHÉLIE BLANC, FRANCOIS CARILLON, CÔTE DE BEAUNE, 2020**

DUET OF DUCK

Maple Farms Seared Breast | Leg Confit
red flannel hash, balsamic Brussels sprouts, blackberry port jus

***PINOT NOIR, SEA SMOKE, SOUTHING, STA RITA HILLS, 2008**

TRUFFLED GNOCCHI AL FORNO

lobster mushrooms, fresh English peas, fontina, pecorino, Grana Padano

***CHARDONNAY, MASSICAN, HYDE, NAPA, 2022**

TOMAHAWK STEAK & LOBSTER

duck fat potato pavé, grilled asparagus, roasted mushrooms, brandy peppercorn jus, Bearnaise
- carved tableside for two -

***CABERNET SAUVIGNON, ADAPTATION BY PLUMPJACK, NAPA, 2018**

DESSERT

PORT POACHED PEAR

Valrhona chocolate tart, raspberry, homemade ginger frozen yogurt

***PASSITO, HAUNER, MALVASIA DELLE LIPARI DOC, SICILY, 2020**

COFFEE SERVICE

***Optional wine flight**