

VALENTINE'S DAY

FEBRUARY 14, 2017

FIVE COURSE 85

WINE PAIRING 50+

SUSTAINABLE CAVIAR MP

FIRST

OYSTER "CHOWDER"
celery, uni, black truffle

SECOND

GRILLED HAMACHI
caviar "chimichuri," potato, shallots

THIRD

SPAGHETTI
confit duck, circulated egg, mushroom

FOURTH

DRY-AGED STRIP
lobster, carrot, foie sauce

DESSERT

HEARTS OF PASSION
passion fruit mousse, beet white chocolate ice cream, meringue

THE GANDER

CHEF/OWNER JESSE SCHENKER

15 WEST 18TH ST NEW YORK, NY 10011 WWW.THEGANDERNYC.COM

MONDAY-FRIDAY 12:00PM-11:00PM ~ SATURDAY 11:30AM-11:00PM ~ SUNDAY 11:30AM-3:00PM

Items marked "v" can be made vegetarian for guests with dietary restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*