

valentine's day **Vesta**

feb. 14, 2017

appetizer

East Coast Oysters \$18/\$36

rose water, champagne granita, cucumber mignonette

pairing: Nicolas Feuillatte, Brut Rose, Chouilly, Champagne, France

\$15 glass \$75 bottle

entrees

Olive Oil Poached Halibut \$36

asparagus custard, creamed chanterelles, asparagus purée, truffle vinaigrette

pairing: 2012 Domäne Wachau, Gruner Veltliner Smaragd, Wachau, Austria

\$13 glass \$52 bottle

Pan Roasted Long Island Duck Breast \$32

compressed watermelon, pickled rind, duck chicharrones, braised swiss chard,

duck jus

pairing: Domaine Bouchard Père & Fils, Beaune du Château, 1er Cru Burgundy, France

\$16 glass \$64 bottle

dessert

Truffles \$3 each // \$8 flight

himalayan salted caramel, cocoa nib crunch, marbled chocolate strawberry

pairing: Croft Reserve Tawny Porto, \$8 glass

Cheese Plate \$10

mouco colorouge, italian gorgonzola, dutch girl gouda, compressed grapes, honey

glazed pecans, croissant tuille

pairing: A.E. Dor, Pineau du Charontes Blanc, \$8 glass

all selections a la cart