

# GOTHAM

12 E 12

## Valentine's Day 2023

### ISLAND CREEK OYSTERS

*half dozen, rice wine mignonette, cocktail sauce 26*

### KAVIARI CAVIAR

*baeri sturgeon, egg, crème fraîche, chive, blini 148*

### IBERICO DE CEBO

*crushed tomato, baguette 26*

### WINTER GREENS

*baby gem, petite herbs, breakfast radish, sesame vinaigrette*

### CAULIFLOWER VELOUTÉ

*trout roe, smoked egg yolk*

### YELLOWFIN TUNA TARTARE

*ginger-yuzu vinaigrette, shisho, togarashi crackers*

### PÂTÉ DE CAMPAGNE

*heritage pork, chestnut, wild mushroom*

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### WINTER TRUFFLE PASTA

*truffle fondue, brown butter, winter truffle*

### SEARED FOIE GRAS

*poached quince, brioche*

*\$15 supplement*

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### ATLANTIC HALIBUT

*butter bean, 'nduja, treviso, riesling sauce*

### CELERIAC

*brussels sprouts, portobello, black truffle*

### DIVER SCALLOPS

*fennel, meyer lemon saffron broth*

### LONG ISLAND DUCK BREAST

*preserved cherries, kohlrabi, sumac, soubise*

### WAGYU STRIP LOIN

*sunchoke, matsutake, aged fat vinaigrette*

*\$35 supplement*

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### FLOURLESS "RED VELVET" CAKE

*red beet, cream cheese, honey ice cream*

### LEMON MERINGUE TART

*meyer lemon, white chocolate chantilly, pomegranate sorbet*

*Executive Chef Ron Paprocki  
Chef de Cuisine Sebastián Cacho  
Executive Pastry Chef Alex Grunert*