

**NY Central
Valentine's Menu**



First Course

Choice of:

Warmed Kusshi Oysters in Ecabeche
Cumin, Cinnamon, Cilantro

Pouilly Fumé 'La Monerie' Michelle Redde 2007

Or

Seared Foie Gras
Passionfruit Tapioca, Cocoa Nibs, Brioche, Basil

Tokaji Aszú Disnókó 5 Puttonyos 2000

Entrée

Choice of:

Whole Roasted Bronzini for Two
Balsamic and Honey Braised Fennel, Bitter Orange Mostarda, Pollen

Puligny Montrachet Philippe Chavy 2007

Or

Chateaubriand for Two
Lardons, Cippolini, Tarragon Polenta, Sauce Charon

Robert Sinskey 'Vandal Vineyard' Cabernet Sauvignon 2006

Dessert

"Sexy Bread"

Warm Chocolate, Affogato

Moscato d'Asti 'Nivole' Michele Chiarlo

\$52 per person for food
\$35 per person for wine pairing,
each wine will be served as 3oz pour