

Valentine's Tasting Menu  
Paired with Sparkling Pointe Wines

Amuse Bouche

Twice Baked Fingerling Potato with American Sturgeon Caviar

\*

First Course

Pipes Cove Oysters with Champagne Granita

or

Baked Peconic Bay Scallops with Blanc de Blanc and Gruyere  
(06 Blanc de Blanc)

\*\*

Second Course

Flash Seared Ahi Tuna Crudo with Shaved Jalapeno and Lime

or

Beef Tartar with Quail Egg  
(07 Brut)

\*\*\*

Third Course

Roasted White Asparagus with Truffle Pecorino and Frisee

or

Roasted Local Beet Soup with Horseradish Crème Fraîche  
(09 Topaz)

\*\*\*\*

Fourth Course

Lobster Ravioli with Saffron Broth and Aji Amarillo Chili Oil

or

Grilled Filet Mignon, Potato and White Cheddar Gratin, Beurre Rouge  
(02 Brut Seduction)

\*\*\*\*\*

Dessert Course

Assortment of Local Cheeses with Fresh Berries and Truffle Honey

or

Dark Chocolate Fondue with House made Marshmallows and Strawberries  
(NV Cuvee Carnaval)