

VALENTINE'S DAY 2024

ESTUARY

FIRST COURSE

CHOOSE ONE

Hamachi

verjus, serrano chili

Wine: Unico Zelo, Fiano Pet Nat, Australia

or

Foie Mousse

charred concord grape jelly, hazelnuts

Wine: Schrambsberg Cremant Demi-Sec Sparkling, California

SECOND COURSE

CHOOSE ONE

Sinigang

mussels, scallops, shrimp, tamarind broth

Wine: Finca Allende, Viura, White Rioja, Spain

or

Gochujang Quail

panade, roasted oyster mushrooms

Wine: Hartford Court Land's Edge, Pinot Noir,

Sonoma, California

DESSERT

Menage a Trois: Profiteroles spiced strawberry,

dark chocolate, bourbon vanilla

Wine: Romariz, Pink Port, Portugal

Three courses \$115, additional \$50 for wine pairing