

## Sepia Valentine's Day Menu 2020

### 1st:

Roasted Beets, Smoked Ricotta, Grapefruit, Walnuts, frisée  
NV Étienne Calsac Extra Brut *L'échappée Belle* 1er Cru Blanc de Blancs, Côte des Blancs

or

Hamachi Crudo, Shaved Baby Turnip, Trout roe, Meyer Lemon Verjus  
12 Caraccioli Cellars Brut Cuvée, Santa Lucia Highlands

or

Cured Foie Gras, Granny Smith Apple, Sorrel, Hazelnut  
15 Királyudvar Tokaji Pezsgő *Henye*, Tokaj

### 2nd:

Dry Aged Squab, Chestnut Soubise, Roasted Salsify, Brown Butter  
17 Arnot-Roberts Gamay Noir, El Dorado

or

Ghee Poached Shrimp, Green Curry, Cashew, Lime  
18 Riesling Trocken *Tonschiefer* Dönnhoff, Nahe

or

Tagliatelle, Black truffle, Parmigiano  
15 Rizzi *Rizzi* Barbaresco, Piedmont

### 3Rd:

Olive oil Poached Sablefish, Rutabaga Romesco, Cordyceps Mushrooms, Crispy Ham  
16 Bourgogne, François Mikulski, Meursault, Burgundy

or

Slagel Farms New York Strip Steak, Charred Cabbage, Confit Potato, Beef Jus, Crème Fraiche  
18 Julien Cecillon *Les Graviers*, Vin de France *en magnum*

or:

Coal Roasted Cauliflower, Wheatberry porridge, Treviso Tapenade, Golden Raisin  
16 Forlorn Hope *RHV* Chenin Blanc, Calaveras County

Pre-dessert:

Vanilla Pot De Crème, Quince, Cajeta

Goat Cheese Cheese Cake, Raspberry, Pistachio, Beet Sorbet  
NV Patrick Bottex Bugey-Cerdon 'La Cueille' *Méthode Ancestral*, France

or

Chocolate Torte, Cherries, Sarsaparilla, Coffee Ice cream  
Cana's Feast VINO Digestivo Chinato d'Erbetti, Oregon