

Deuxave

*Celebrate Your Love
Valentine's Day 2022*

Monday February 14th

\$249 per person



Canapes

Platinum Osetra Caviar, Buckwheat Blini, Crème Fraîche Panna Cotta
Foie Gras Torchon, Brioche, Preserved Apricot
Jumbo Lump Crab, Grapefruit, Avocado
Tuna Tartare, Asian Flavors, Persian Cucumber
Kumamoto Oyster, Blood Orange, Caviar

Champagne, A.R. Lenoble, "Intese Mag 16", Chouilly N.V.

First Course

Slow-Poached Local Lobster

Poached Native Lobster, Maitake Mushroom, Fennel, Tarragon, Spinach, Lobster Bisque

Champagne, A.R. Lenoble, "Intese Mag 16", Chouilly N.V.

Second Course

Truffled Sunchoke Agnolotti

Roasted Sunchoke & Black Truffle Agnolotti, Shallot Soubise
Basil Gremolata, Shaved Perigord Black Truffle

Bourgogne Blanc, Les Champs de l'Abbaye Les Sous Roches, Monthélie, 2019

Third Course

Chilean Sea Bass

Chilean Sea Bass, Melted Leek, Turnip, Sea Beans, Parsley, Fingerling, Citron-Butter Emulsion

Bourgogne Rouge, Darviot Perrin, "Les Magnys", 2016

Fourth Course

Duet of Prime Beef

Ribeye & Braised Short Rib, Robuchon Potato, Perigord Truffle, Carrot, Sauce Daube

Bordeaux, Duluc de Branaire Ducru, Saint-Julien, 2017

Dessert Course

Blood Orange & Pineapple Vacherin

Meringue, Blood Orange, Poached Pineapple, Pineapple & Blood Orange Twist Sorbet
Vanilla Sponge Cake

Sauternes, Haut Charmes, 2017

A Parting Gift of Mignardise and Truffles

*These items contain raw or undercooked meats, poultry, seafood, shellfish or eggs. Consuming these items may increase your risk of food borne illness. Please alert your server to any and all possible food allergies.

Chef / Owner - Chris Coombs | Pastry Chef - Olivier Mallard | Proprietor - Brian Piccini | General Manager - Joe Corrado, Emily Warren