

# Deuxave

*Happy Valentine's Day!*

*February 14<sup>th</sup>, 2021*



## *Canapés*

Local Jonah Crab Claw with Grapefruit & Avocado  
Scarmorza & Black Truffle Grilled Cheese  
Kibbeh Nayyeh, Mint, Chili, Bulgur, Pita \*  
Osetra Caviar with Vodka Gelée & Crème Fraîche on Buckwheat Blini

## *First Course*

Butter Poached Lobster  
Savoy Cabbage, Beet Gnocchi, Confit Fennel, Meyer Lemon, Celeriac Nage, Bottarga  
Champagne Moutard Père & Fils, Brut Grand Cuvée

## *Second Course*

Wild European Turbot\*  
Melted Leeks, Parsley, Potato & Sunchoke Pearls, Soubise, Black Truffle  
'16 Domaine Guy Amiot et Fils Vieilles Vignes, Chassagne-Montrachet

## *Third Course*

Canard Duo À L'Orange\*  
Glazed Spiced Breast, Orange Braised Leg in Callettes, Cara Cara Orange, Onion Tartiflette  
'17 Domaine des Tois Cellier, Châteauneuf-du-Pape

## *Fourth Course*

Tournedos Rossini\*  
Prime Beef Tenderloin, Seared Foie Gras, Salsify Rösti, Périgord Truffle, Madeira Jus  
'00 Château Prieuré-Lichine, 4ème Grand Cru Classé, Margaux

## *Dessert Course*

Dark Chocolate Mousse  
Hibiscus, Yogurt, Red Cassis  
Renardat Fâche Bugey-Cerdon Rosé, Savoie, France

## *Assorted Mignardise*

*Supplemental Wine Pairings ~ \$125 per Person*

~ no substitutions please ~

\*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 | Chef de Cuisine - Kishen Jagmohan | Proprietor - Brian Piccini | General Manager - Emily Warren