

Deuxave

Valentine's Day Wednesday, February 14th 2024

\$249 per person

Supplemental Wine Pairing \$125



Canapes

Platinum Osetra Caviar, Buckwheat Blini, Crème Fraîche Panna Cotta
Foie Gras Torchon, Brioche, Blood Orange Gel
Jumbo Lump Crab, Avocado, Champagne Mango
Truffle Deviled Quail Egg
Beet Cured King Salmon Crudo, Horseradish Crema, Rye Crouton

Monzio Compagnoni Franciacorta Saten 2018

First Course

Seared Diver Scallop

Mushroom Béchamel, Salsify, Perigord Black Truffle

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

Second Course

Foie & Cognac Caramelle

Blood Orange Marmelade, Wilted Watercress, Crispy Shallots

Sangiovese, Prunatelli, Chianti Rufina, Riserva, 2011

Third Course

Chilean Sea Bass

Melted Leeks, Turnips, Fingerling Potatoes, Meyer Lemon Purée

Bourgogne Rouge, Darvot Perrin, Les Magnys, 2016

Fourth Course

Duet of Prime Beef

Ribeye & Braised Short Rib, Sunchoke Gratin, Black Truffle, 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 | Proprietor - Brian Piccini | Executive Chef - Ryan Zichella | Chef de Cuisine - Sierra Erickson
General Manager & Sommelier - Justin Hawthorne