

Happy Valentine's Day

THREE COURSES | 125

Amuse-Bouche Duo

Tuna Tataki | Foie Gras Mousse

First Impressions

Burrata & Truffle

Medjool Date Purée, Spiced Pumpkin Seeds & Périgord Black Truffle

*Wagyu Tartare**

Black Garlic Aioli, Quail Egg & Gaufrette Potato

*New Bedford Scallops**

Delicata Squash, Lollipop Kale & Preserved Lemon Gremolata

*Panko-Crusted Lobster**

Saffron Emulsion, Celery Root & Herb Salad

Hudson Valley Foie Gras

Cherry Mostarda, Brioche & Duck Jus

Amur Imperial Caviar +60

Crème Fraiche, Pomme Rösti & Pickled Pearl Onion

Entrées

Forager's Risotto

Black Truffle, Black Trumpet, Maitake & Oyster Mushrooms

*Dover Sole Grenobloise**

Carnival Cauliflower, Brown Butter & Capers

*Brioche-Crusted Alaskan Halibut**

Leek Fondue & Mushroom Crème

*Pekin Duck Breast**

Herbed Farro, Broccolini & Carrot-Gochujang Sauce

*Linz Heritage Filet Mignon**

Cippolini, Potato Pavé & Bordelaise

*Herb-Crusted Australian Rack of Lamb**

Tarbais Bean Cassoulet, Escarole & Banyuls Vinaigrette

Desserts

Rosewater Posset

Kaitafi Nest, Pistachios & Raspberry-Rosé Sorbet

Lemon Cheesecake

Lemon-Ginger Pavlova, Pomegranate & Candied Ginger

Chocolate Gâteau

Chocolate Bavarian Cream & Chocolate Ice Cream

Ice Cream & Sorbet

Vanilla, Chocolate, Coffee

Lemon, Grapefruit Campari, Spiced Orange

Thank you for spending your evening with us.
Warm wishes from all of us at 1789 Restaurant.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.