

# VALENTINE'S CHEF'S TASTING MENU

Chef Tim Elliott has carefully selected these menu items, no substitutions please.

Tasting menus are prepared for a minimum of two guests.

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\$65 per guest

Wine Pairing an additional \$25 per guest

Champagne an additional \$35 per guest

## Course One

### **Lacquered Buddha Duck Steamed Buns**

hoisin lime, kimchi, organic micro greens

*Wine Pairing:*

Valpolicella - Masi "Campofiorin," Veneto

*Sparkling Pairing:*

Piper Sonoma Sonoma County NV

## Course Two

### **Ginger Blood Orange Glazed Maine Lobster**

chanterelle mushrooms, scallions,  
soba noodles

*Wine Pairing:*

Chardonnay – Merryvale "Starmont," Napa Valley

*Champagne Pairing:*

Piper Heidsieck "Cuvee Sauvage" Reims NV

## Course Three

### **Miso BBO Kobe Short Ribs**

japanese ratatouille, ginger teriyaki

*Wine Pairing:*

Syrah Blend - Saurel Montirius "Vacqueyras," Rhone

*Champagne Pairing:*

Piper Heidsieck "Cuvee Brut" Reims NV

## Course Four

### **Green Tea Poached Asian Pear**

pistachio gelato, candied ginger marscapone, sweet  
soy

*Wine Pairing:*

Spier Discover Sweet, Western Cape

*Champagne Pairing:*

Piper Heidsieck "Cuvee Sublime" Reims NV

**The Bird Cage** Executive Chef Tim Elliott will prepare a personalized tasting menu for your group to be served in the exclusive Bird Cage.