

Valentine's Day Dinner Menu 2024

Amuse Bouche

Exotic mushroom vol au vent, kabocha bisque shooter, torchon de foie gras on toasted brioche

Cremant de Burgogne Rose, Louis Bouillot, Perle d'Aurore, France, NV

Salad

Asparagus tips, shaved truffle, winter greens, parmesan crisp, champagne vinaigrette

Sauvignon Blanc, Villa Maria Private Bin, New Zealand, 2022

Seafood Course

Pan seared sea bass and scallop with crispy kale, nori pesto, Newburg sauce

Ponilly Fuisse, Louis Latour, France, 2021

Entrée

Pan roasted Wagyu beef, pommes Anna, wilted winter greens, chanterelle sauce

Super Tuscan, Le Sughere di Frassinello, Italy, 2019

Dessert

Chocolate cremeux, candied hazelnuts, Concord grapes vanilla Chantilly

6 Grapes Porto

\$125.00 per person

Wine pairing \$65.00

Before placing your order, please inform your server if anyone in your party has a food allergy.

Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Food and beverage prices are subject to a 20% house charge, and, if applicable, a large party attendant fee and state tax. The house charge and attendant fee are not tips or gratuities but are used to defray costs. The Harvard Faculty Club has a no tipping policy to which staff must adhere.