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

*Pouilly 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 an 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.