

Valentine's Day Dinner

To Start

Maine lobster ravioli, shaved truffle, chardonnay bisque

Vouvray Chateau Moncontour France 2017

Salad

Sea salt baked golden and red beets, garlic ricotta crema, microgreens

Grgich Hill Fume Blanc Napa 2016

Fish

Dover sole, seafood mousse, pea tendrils, champagne sauce

Chardonnay Laroque France 2021

Meat

Pan roasted Wagyu beef, cauliflower puree, wild mushroom, bordelaise jus

Primitivo Matane Italy 2021

Dessert Duo

Flourless chocolate decadence cake
Pavlova with crème patisserie and seasonal berries

Crémant de Bourgogne Louis Bouillot France

Per person \$110.00

Wine pairing \$60.00

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.