Valentine’s Day Menu 2020

$87.95 per person
Wine pairing $39.00 additional

Amuse Bouche
A presentation of foie gras and glazed fig on brioche with a Kabocha coconut shooter and pommes frites with crème fraiche and caviar

*Cremant de Bourgogne Rose, Louis Bouillot, Perle d’Aurore, France NV*

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

*Pinot Bianco, Alois Lageder, Trentino Alto Adige, Italy*

Fish
New Zealand sea bass, sweet pea risotto, tomato concasse, pea tendrils

*Pouilly-Fuissé, Louis Latour, France 2015*

Meat
Pan roasted wagyu beef, pommes dauphinoise, shitake port wine sauce

*Pinot Noir, Domaine Joseph Drouhin La Foret, Burgundy, France*

Dessert
Strawberry and Basil Cremeaux
(strawberry-lime jaconde, white chocolate honeycomb, candied lime)

*Warre’s Otima, 10-year old tawny port, Portugal*

*Food and beverages are subject to an 18% house charge. The house charge is not a tip but is used to defray costs at Faculty Club. The Harvard Faculty Club has a no tipping policy to which staff must adhere.*