Harvard Faculty Club Valentine’s Day Menu 2018

$95.95 per person

Wine pairing $49.95 additional per person

Amuse Bouche

Exotic mushroom vol au vent, fennel bisque shooter, torchon de foie gras on toast point

*Whispering Angel, Cotes De Provence Rosé, France 2015*

Salad

Asparagus gellé, winter greens, poached quail eggs, caviar with crème fraiche

*Chandon Brut, California, N.V.*

Seafood Course

Pan seared sea bass and day boat scallop with micro greens, poached leeks, red wine butter sauce

*Pouilly-Fuissé, Louis Latour, France 2015*

Entrée

Colorado loin of lamb, wilted greens, tournée squash and carrots, rosemary jus

*Toscana – Super Tuscan, Le Sughere di Frassinello, Italy 2013*

Dessert:

Chocolate cremeux, candied hazelnuts, concord grapes vanilla Chantilly

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

Vegetarian and vegan options available upon request

Food and beverage prices are subject to an 18% house charge, and, if applicable, an attendant fee for large groups, plus applicable Massachusetts taxes. The house charge and attendant fee are not gratuities or tips but are used to defray costs.

The Harvard Faculty Club has a no tipping policy to which staff must adhere.