

## 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.*