

VALENTINE'S DAY DINNER

HARVARD FACULTY CLUB

February 14, 2019

\$74.95 Per Person

Wine Pairing \$35.00 Additional

Amuse Bouche

Foie Gras, Walnuts, Raisins, Madeira Gelee

Fennel and Parsley Bisque

Gaufrettes Potatoes, Crème Fraiche, Caviar

Prosecco Zonin Cuvee 1821

Salad

Sea Salt Baked Red and Golden Beets, Garlic Ricotta Crema, Microgreens

Villa Maria, Sauvignon Blanc, Marlborough, New Zealand 2017

Fish Course

Pan Roasted Mero Sea Bass, Wild Mushroom Risotto, Brown Garlic Broth, Pea Tendrils

Panizzi Vernaccia Di San Gimignano, Italy 2017

Meat Course

Grilled Lamb Loin, Baby Root Vegetables, Truffle Potato Puree, Port Wine Sauce

Matane Primitivo Puglia, Italy 2016

Dessert

Strawberry and Basil Cremeaux

(Strawberry-Lime Jaconde, Chocolate Honeycomb, Candied Lime)

Otima 10, Ten Year Old Tannny Port

~ Reservations required

Food and beverage prices are subject to a house charge of 18% and to Massachusetts taxes, if applicable. The house charge is not a tip or gratuity for staff but is used to defray expenses of Harvard Faculty Club. Harvard Faculty Club has a no tipping policy which our staff is obligated to follow.