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 Tawny 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.