

THE WHITE OAK COTTAGE

Valentine's

TASTING MENU

AMUSE

HAND-CUT STEAK TARTARE – FILET, SHALLOT, CAPERS, THYME, DIJON, PICKLED ONION, HOUSE-CUT CHIPS

BEVERAGE PAIRING

BORDEAUX MERLOT

SALAD

CHOCOLATE AND STRAWBERRIES – BLEND OF BABY BIBB LETTUCE AND ARUGULA, CACAO NIB, FRESH STRAWBERRY, HEIRLOOM TOMATO, TRUFFLE WHITE BALSAMIC DRESSING

BEVERAGE PAIRING

SANTA MARGARITA PINOT GRIS

CHEESE

CHEF'S CHEESE TASTING – MANCHEGO, GOUDA, SMOKED CHEDDAR, MAYTAG BLUE CHEESE, ASSORTED NUTS, DRIED FRUITS, HONEY, AND CROSTINIS

BEVERAGE PAIRING

BUMBU OLD FASHIONED

SEAFOOD

BAY SCALLOPS, ORZO, SUNDRIED TOMATO, GUANCIALE, PARMESAN CREAM SAUCE

BEVERAGE PAIRING

FRENCH 75

BEEF

FILET AND LOBSTER MASHED – FILET PAIRED WITH LOBSTER MASHED POTATOES, BROCCOLINI, FINISHED WITH BÉARNAISE SAUCE

BEVERAGE PAIRING

3 FINGER JACK CABERNET

FISH

WHITE CHOCOLATE AND ÁRBOL CHILI-SEARED SEA BASS – PAIRED WITH AN ENDIVE, RADICCHIO, AND FENNEL SLAW

BEVERAGE PAIRING

HIBISCUS BLOOD ORANGE MARGARITA

GAME

HONEY LAVENDER COLD-SMOKED DUCK – PAIRED WITH APRICOT-CHERRY JASMINE RICE

BEVERAGE PAIRING

CHERRY GEISHA SIDECAR

DESSERT

GOOEY BUTTER CAKE – CHOCOLATE AND CHERRY COMPOTE

BEVERAGE PAIRING

STRAWBERRY KISS MARTINI