

twenty-eight
ATLANTIC

Valentine's Day Prix Fixe Menu

February 10th

To Begin

Amuse Platter

Vueve Clicquot Rosé

Appetizer Course

Cauliflower Bisque

potato/ black garlic/celery/crab

Artichoke Asparagus Salad

winter greens/ goat cheese/ hazelnut citrus

Beef Carpaccio

bone marrow /crispy potato/beetroot/ crème fraîche/ chili truffles

Egg and Soldiers

coddled egg/hollandaise/mustard seeds/spinach

Native Lobster Panisse

uni/onion/lingotto/saffron nage

Entrée Course

Dayboat Scallops

wheatberry/English peas/pancetta/marmite beurre blanc/parmesan

Atlantic Halibut

Sea lettuce/dulce/ginger/bamboo/whey/dashi

Colorado Lamb Loin

carrot/pulled leg popover/mint kimchi

Green Circle Chicken

parsnip/spinach/butter radishes/lemon

Agnolotti

sweetcorn/calabrian chili/basil

Dessert Course

Vanilla Bean Panna Cotta

compressed strawberries/rosewater crunch/champagne sorbet

Chocolate Fondant

valrhona fudge sauce/raspberry tuile/mint chocolate chip ice cream

Mascarpone Cheesecake

lemon curd/toasted meringue/ smoked vanilla ice cream

To Finish

mignardises/coffee/tea