

twenty-eight
ATLANTIC

Valentine's Day 7-Course Tasting Menu
February 11th & 14th

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

Third Course

Native Lobster Panisse
uni/onion/lingotto/ saffron nage

Egg and Soldiers
coddled egg/ hollandaise/mustard seeds/spinach

Entrée Course

Atlantic Halibut
sea lettuce/dulce/ginger/bamboo/whey/dashi

Colorado Lamb Loin
carrot/pulled leg popover/mint kimchi

Agnolotti
sweetcorn/calabrian chili/ basil

Cheese Course

Tête de Moine
financier/fig/truffle honey

Dessert Course

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