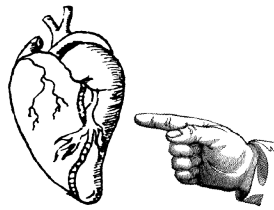


“THE HEART HAS
ITS REASONS WHICH
REASON KNOWS
NOT.”



VALENTINE'S DAY
2018

*\$75 per person / \$35 wine pairing
Please choose one dish per course*

Amuse

SMOKED AMERICAN CAVIAR
crème fraiche, lemony cucumber, dill, griddled brioche

APPETIZERS.

HAMACHI CRUDO
early green strawberries, black garlic, scallion

ROASTED SCALLOP
jonah crab, verjus, salsify

CARPET BAGGER'S BEEF CARPACCIO
crispy oysters, "gremolata pickles", aioli

FIG+MUSHROOM TART (v)
mahon, mache and watercress

SHRIMP TOAST
charred citrus, thai crab salad

GRILLED VIRGINIA QUAIL
medjool dates and coca cola, celery root

MAIN.

SKATE WING "SCHNITZEL"
almonds, capers, lemon, frisee

HUDSON VALLEY DUCK
a la'orange, hazelnuts, preserved citrus,
giardinera, orange and soy

SMOKED+BRAISED RABBIT AGNOLOTTI
roasted grapes+cipollinis, rosemary, beurre fondue

ROAST LEG OF LAMB
peas+carrots, preserved lemon, mint

NY STRIP
crispy young broccoli, potatoes and aged cheddar,
horseradish, roasted garlic jus

LOBSTER+SHELLFISH ROAST
cioppino broth, chile butter toast

ROASTED MUSHROOM CREPelles (v)
stewed white beans, gremolata

Dessert

STRAWBERRY AND CREAM CAKE
strawberries, chantilly
Sauternes - Sablottes, France

MILK CHOCOLATE CREAM
chocolate cremeux, chocolate macarons
Tawny Port - Warres 10 year

RASPBERRY ROSÉ SORBET
Prosecco - Bisol, Jeio, Italy NV

KING + DUKE
BUCKHEAD — ATLANTA, GA.
TEL. 404 477 3500