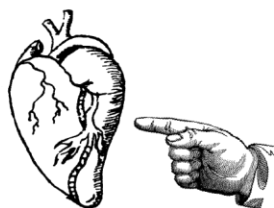


“THE HEART HAS
ITS REASONS WHICH
REASON KNOWS
NOT.”



VALENTINE'S DAY

2019

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

Amuse

SMOKED AMERICAN CAVIAR
crème fraiche, cucumber, griddled brioche
Brut, Mosaïque, Jacquart, Champagne NV

APPETIZERS.

HAMACHI TARTAR
strawberries, black garlic,
crispy potato
Sauvignon Blanc, Greywacke, Marlborough 2017

ROASTED OYSTERS
coconut, crab,
thai curry
Chardonnay, Frog's Leap, Napa Valley 2015

WAGYU BEEF CARPACCIO
marinated mushrooms,
yuzu
Merlot/Marselan, La Remise, Vin de France 2016

FIG+MUSHROOM TART (v)
mahon, watercress
Nebbiolo, Villa Rosso, Barolo 2015

CRISPY TENNESEE RABBIT
celery root,
white bbq
Riesling (Dry), Stefan Winter, Rheinhessen 2016

MAIN.

GEORGES BANK SCALLOPS
winter citrus, sunchokes,
pomegranate, brown butter
Chardonnay, Masion Roche de Bellene, Burgundy 2014

HUDSON VALLEY DUCK
figs, rootbeer,
hazelnuts, mizuna
Pinot Nior, Clark+ Telephone, Belle Glos, Santa Maria Valley 2016

LAMB SHANK
chickpeas, spicy greens,
gremolata
Syrah, Hedges, Red Mountain 2015

BEEF SHORTRIB
porter, potato puree,
marinated peppers
Cabernet Sauvignon+, Cain Cuvée, Napa Valley NV15

WOOD GRILLED LOBSTER
“etouffe”, saffron,
heirloom rice
Viognier, Triennes, Provence 2016

SMOKED MUSHROOMS+DUMPLINGS (v)
grilled baby onions, pecorino,
truffles, herbs
Corvina, Ripasso, Ca del Monte, Valpolicella 2011

Dessert

TRES LECHES
mixed berry compote, chantilly,
white chocolate
Chateau Les Justices 2014— Sauternes, France

BLACK FORREST CHEESECAKE
kirsch cherry, chantilly
Tawny Port — Graham's 10 year

PASSION FRUIT-CHAMPAGNE SORBET
Prosecco — Bisol, Jeio, Italy NV

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

