

## **BIN 38 VALENTINES DAY MENU**

### **FIRST**

**Crab Salad**, young chicory, watercress, hearts of palm, cara cara orange

**Foie Gras Torchon**, dates cooked in port, pistachio, toast

**Wild Mushroom Soup**, 63 degree egg, crème fraîche, chervil

### **SECOND**

**Butternut Squash Agnolotti**, chestnut butter, wild mushrooms

**Diver Scallops**, artichoke barigoule, parsnip puree, shaved black truffles

**Filet Mignon**, wild mushrooms, cipolini onions, potato gratin, bordelaise

### **DESSERT FOR TWO**

**Bittersweet Chocolate Crème Brûlée**, candied orange

**Chocolate Truffles**, pimentón

**Chocolate Covered Strawberries**, crumbled pistachio, sea salt

\$42 Per Person

\$25 Optional Wine Pairing Supplement