

# valentine's day 2018

75 pp

## FOR THE TABLE +18

### OYSTERS

mignonette

### CHARCUTERIE

chicken liver mousse  
frommage de tete  
crispy trotter  
corned beef shin  
pork country pate

## WINE PAIRING

WINES PAIRED  
WITH EACH COURSE  
30 PP

## FEATURED BUBBLES

### CHENIN BLANC

collin  
cremant de limoux nv  
languedoc, FR 56

### CHARDONNAY, PINOT NOIR & MEUNIER

aubry  
champagne rosé nv  
montagne des reims, FR 120

### CHARDONNAY, PINOT NOIR & MEUNIER

krug  
'grande cuvée' brut nv  
cote de blancs, FR 400

## FIRST COURSE

### WINTER CITRUS

horseradish yogurt  
beets, pistachio

### BRUSSELS SPROUTS

lamb belly, sesame spice  
onion & date jam

### SMOKED TROUT CROQUETTES

sauce grabiche, trout roe

### CLAMS

grilled bread, garlic butter  
meyer lemon, urfa pepper

## SECOND COURSE

### BEETS

burrata, fennel,  
green curry, puffed wild rice

### OCTOPUS

braised coco beans, escarole

### SWISS CHARD & POTATO GNOCCHI

veal blanquette ragout, fiore sardo

### CHICKPEA SOCCA

roasted squash  
pumpkin seed creme, chermoula

## ENTREE

### MUSHROOM LASAGNA

black garlic, onion aigre doux

### SIMPLY GRILLED FISH

spigarello, roasted grapes, freekeh

### SMOKED DUCK BREAST

duck leg & sunchoke ragout  
wild arugula

### BRAISED LAMB SHOULDER

barley, merguez  
kumquat & mint gremolata

### WHOLE GRILLED BRANZINO FOR 2 +10/pp

olive tapenade, vegetable jardiniere

### DRY AGED BEEF RIBEYE FOR 2 +20/pp

bone marrow, pomme macaire  
celery ravigote

## DESSERT

### CHOCOLATE TART

### HONEY CUSTARD

### MEYER LEMON TART

### AMARO ICE CREAM FLOAT +2

**a.kitchen**

RITTENHOUSE SQUARE