

Haven

February 14th, 2024

First Course

Marinated Hamachi

cherry blossom shoyu, jalapeño, ginger, osetra caviar

Craggy Range Sauvignon Blanc, Marlborough, NZ 2022

or

Miyazaki Wagyu Tartare

quail egg, tomato, caper, black garlic, sourdough

G.H. Mumm Grand Cordon Brut Rosé, Reims, FR NV

Second Course

An Homage to Butter

*glacier 51 bass, pommes puree, montpellier butter,
espelette pepper*

Stags' Leap Chardonnay, Napa Valley, CA 2021

or

Ricotta Cavatelli

king crab, zucchini, calabrian chili, pistachio

Cade Sauvignon Blanc, Napa Valley, CA 2022

Third Course

Coal Roasted Octopus

fava bean hummus, muhammara, feta, charred cucumber fattoush

Marqués de Murrieta Reserva Tempranillo, Rioja, Spain 2019

or

Cream Fed Pork Collar

morel mushrooms, leeks, egg, paprika, perigord truffle

*Walt La Brisa by Kathryn Hall Pinot Noir,
Sonoma County, CA 2021*

Fourth Course

Dry-Aged Strip Loin

charred avocado, smoked blue cheese, plantain, guajillo jus

Austin Hope Cabernet Sauvignon, Paso Robles, CA 2021

or

Lacquered Duck Breast

foie gras dumpling, king trumpet, yu choy, black vinegar

*Bergström Cumberland Reserve Pinot Noir,
Willamette Valley, OR 2021*

Fifth Course

Macadamia Bombe Glacé

dark chocolate glaze, passion fruit, coconut

Warre's Otima 20 Year Port Douro, Portugal

or

Salted Caramel Cake

miso caramel, strawberry, roasted banana ice cream

Château de Myrat Sauternes Bordeaux, France 2003

\$125 per person for food | \$60 per person for wine

Thank you for celebrating with us.

A 20% service charge is automatically applied to
parties of six or more.