

Valentine's Dinner

5Church Midtown | February 13 & 14

AMUSE-BOUCHE

Scallop Crudo (GF)

citrus and ginger juice, satsuma segments, aleppo peppers, shaved fennel, pistachio dust, olive oil, fennel leaves

COURSE ONE

Marinated Persian Cucumber & Kumato Tomato Salad (GF)

persian cucumber, fresh strawberries, kumato tomato marinated in fresh herbs and olive oil, served on verde aguachile

Prime Steak Tartare (GF)

roasted bone marrow, quail egg

Halibut Crudo (GF)

blood orange segments, pomegranate seeds, lemongrass-pomegranate juice, cracked pepper, lemon-herb oil, micro cilantro

COURSE TWO

Frisée Endive Fig Salad (GF)

fig segments, blood orange gastrique, pistachios, shaved prosciutto

Poached Lobster (GF)

grilled leeks, lychee white wine sauce, brown butter celery root purée

Parsley-Crusted Lamb Chops

truffle parmesan mashed potatoes, chipotle demi

COURSE THREE

Seared Duck Breast (GF)

persimmon gremolata, persimmon jus, charred radicchio

Seabass (GF)

grilled asparagus, roasted heirloom cherry tomatoes, coconut-saffron sauce

Whipped Ricotta-Stuffed Zucchini Blossom

eggplant caponata, hibiscus honey glaze, capers

COURSE FOUR

White Chocolate Mousse

strawberry filling, mirror glaze

Black Forest Cake

cherry liqueur, Chantilly cream filling, topped with cherries