

THE LARDER + THE DELTA PRESENTS:

# VALENTINE'S DATE NIGHT MENU

CURATION FOR TWO



# DATE NIGHT MENU

## FIRST COURSE

FOIE GRAS TORCHON

PERIGORD BLACK TRUFFLE. ASPARAGUS. BLACK BERRY

## SECOND COURSE

SMOKED BEEF SHORT RIBS

ANSON MILLS GRITS. KING CRAB "OSCAR STYLE"

OR

MAINE DIVER SCALLOP

SAUCE PIPERADE. COUNTRY HAM

## THIRD COURSE

DARK CHOCOLATE TORTE

HAZELNUT. LUXARDO CHERRY. BURNT HONEY MERINGUE

