

FORK DROPPER FRIDAY CHEF'S TABLE PRESENTS

# APHRODISIANIACS

Chefs John Kleifgen & Dario Mar

February 14th, 2025

## **Champagne Poached Oyster**

uni sabayon, black river caviar, crème fraîche & chive oyster crackers

Mumm, Brut Rosé, Napa, CA NV

## **Beet and Salt Cured Ham**

candy striped beet, beet foam, whipped goat cheese, honey figs, salt cured ham

Banfi, 'Principessa', Gavi, Piedmont, IT '22

## **Foie Gras Terrine**

chocolate & grape chutney, buttered brioche, candied cocoa nibs

Gizella, Furmint, Tokaj, Hungary '22

## **Nantucket Scallop Crudo**

carrot vinaigrette, fresno pepper, yuzu

Cloudy Bay, Sauvignon Blanc, NZ '23

## **Pistachio Crusted Rack of Lamb**

saffron risotto, pomegranate, lamb neck sugo

Barbera D'Alba, Pio Cesare, Piedmont, IT '21

## **Surf and Turf**

hokkaido tenderloin, strawberry demi, lobster gnudi

Cliff Lede, Cabernet Sauvignon, Stag's Leap, Napa, CA '19

## **Raspberry Trifle**

'tres leches' cake, raspberry custard, white chocolate, mezcal

Kracher, Auslese, Burgenland, Austria, '16

## **Chocolate and Strawberries**

strawberry mousse, chocolate dome, chocolate cake, strawberry dust, gold flakes

TBD