

Valentines Dinner 2018

\$65 per person

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Buttered Radish Salad

Easter Egg Radish, Cured Egg Yolk, Radicchio, Buttermilk Honey Vinaigrette (can be Vegan)

Stone Crab Remoulade

Chilled Claws, Smoked Remoulade, Preserved Lemon, Fried Caper, Avocado Espuma

Honey Braised Pork Shoulder

Anson Mills Grits, Whisky Onion Ragout, Pickled Chili

Potato Leek Soup

Wild Mushrooms, Horseradish Foam

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DEUX

"Surf And Turf"

*Prime Beef Medallion, Smoked Oyster Sauce, Charred Scallion & Pepper Relish,
Parsnip Purée, Garlic Chives*

Wild Atlantic Halibut

Roasted Cauliflower, Brown Butter, Red & Green Watercress, Pink Peppercorns, Black Garlic

Pan Roasted Long Island Duck

Braised Turnips, Caramelized Salsify, Lovage Pesto, Grilled Leek, Winter Citrus Glaze

Roasted Winter Vegetable Terrine

Fennel and Goat Cheese Crema, Crispy Quinoa, Roasted Endive, Muscat Grape (can be Vegan)

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MENAGE A TROIS

A Delicious Flight of all 3 Sumptuous Desserts

Meyer Lemon Eclairs

Meyer Lemon Curd, Crème Chantilly, Bitter Orange Fennel Glaze

Cornelia Street Coffee Cannoli

Espresso Mousse, Cacao Nib, Hazelnut

Red Velvet Cake

Mascarpone, Poppy Seed, Praline Rose

The CORNELIA STREET CAFÉ

29 CORNELIA STREET, GREENWICH VILLAGE, NY 10014

212-989-9319

www.corneliastreetcafe.com

Valentine's Wines

Hot Mulled Rosé (*Our Invention—Incredibly Delicious!*) 14

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Special Valentine's Flight—4 Small Glasses

The Language of Love 24

9 Exquisite Grapes in 4 Romantic Bubblics—also available by the Bottle or Single Glass

▶ 1. Cava

Castillo Perelada Brut Reserva, Spain
(Macabeo, Parellada, Xarello) 12/45

▶ 2. Prosecco DOC

Primaterra, Italy
(Prosecco!) 14/55

▶ 3. Sparkling Rosé

René Briand, Burgundy, France
(Gamay, Airén, Merlot) 14/55

▶ 4. Blanc de Noirs

Gruet, Méthode Champenoise, New Mexico,
(Pinot Noir, Chardonnay) 16/65

By The Bottle

CHAMPAGNE

Dauby Premier Cru, Reserve

Champagne Brut Premier Cru, Cuvée Reserve, Mutigny & Mareuil-sur Aÿ 125
Top 20 Champagnes—La Revue des Vins de France

▶ By The Glass or By The Bottle

A Flight of any 3 Glasses 18

ROSÉ

▶ Côtes de Provence

Chateau des Demoiselles, Vallée d'Esclans, France
(Cinsault, Grenache, Rolle, Mourvèdre, Tibouren) 16/65

WHITE

▶ Pinot Blanc d'Alsace

Willm, Alsace, France 14/55

▶ Grüner Veltliner

Leth, Wagram, Austria 14/55

▶ Sancerre

La Porte du Caillou, Loire, France 16/65

▶ Chardonnay

Cornelia Cuvée, Central Coast, CA
(*Our own beautiful underoaked Chardonnay*) 14/55

▶ Vouvray

Jean Marc Gilet, Domaine de la Rouletière,
Loire, France (*Chenin Blanc*) 14/55

○ (for Organic) ▶ Borealis

Montinore, Willamette Valley, OR
(*Gewurtztraminer, Müller-Thurgau, Pinot Gris, Riesling*) 14/55

RED

▶ Merlot

Agnus, Lidio Carraro, Brazil 14/55

○ (for Organic) ▶ Tempranillo

Finca Enguera, Valencia, Spain 2016 14/55

▶ Pinot Noir

Cornelia Cuvée, Central Coast, CA 2014
(*Our own beautiful, slightly spicy Pinot Noir*) 14/55

▶ Côtes-du-Rhône

Domaine du Père Caboché, Rhone, France
(*Grenache, Syrah, Carignan, Marselan, Mourvèdre, Cinsault*) 14/55

▶ Malbec Reserve

Sur de los Andes
Mendoza, Argentina 2012 14/55

▶ Cabernet Sauvignon

Uppercut, Napa Valley, CA. 2014 16/65

DESSERT

Tannat

Alcyone, Uruguay 12/60 (500ml)