

JCT. KITCHEN & BAR

VALENTINE'S DAY

FEBRUARY 14, 2019

TASTE

CRAB BRIOCHE

celery remoulade

STARTER

CHOOSE ONE

BURRATA

green strawberries, candy stripe beets,
zucchini bread rusk

TUNA CRUDO

benne, basil, preserved lemon

SOFT POACHED DUCK EGG

asparagus, turnips, aged cheddar

BOUILLABASE

preserved summer tomato

CACIO e PEPE

house pasta, grana, fresh pepper

SEARED FOIE GRAS

pickled cherry, pistachio, brioche
(add \$10)



"WHAT A
STUNNING
PEAR!"

MAIN COURSE

CHOOSE ONE

PAN ROASTED SCALLOPS

cauliflower romesco, winter citrus
vinaigrette

DUCK BREAST

farro, hen of the woods

PAN ROASTED HALIBUT

spring pea puree, white asparagus,
country ham

WOOD ROASTED VENISON

winter squash puree, braised cabbage

BRAISED BONE-IN SHORT RIB

potato puree, horseradish,
winter root vegetables

VALENTINE'S "SURF & TURF" FOR TWO

cowboy ribeye, butter poached maine
lobster, carolina gold rice risotto,
tucker arugula, crispy potatoes
(add \$30)

DESSERT

CHOOSE ONE

BLACK FOREST CHEESECAKE

kirsch cherry compote, chantilly

TRES LECHEs

berry compote

PASSION FRUIT-CHAMPAGNE SORBET

menu is subject to change

\$65 PER PERSON. CORKAGE FEE \$20 PER BOTTLE, MAXIMUM 2 BOTTLES PER TABLE.