

TUESDAY FEBRUARY 14TH



BENOIT

GLDIN DUCASSE

New York



VALENTINE'S DAY

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NV | Barons de Rothschild, Rosé, Brut
2019 | J. Blin - Colette, Rosé de Saignée, Extra Brut



2020 | Côtes du Jura, Savagnin, Vin sans Nom
2015 | Sonoma County, La Proportion Dorée, Morlet



2013 | Russian River, W. E. Bottoms Vineyards, Lattanzio
2014 | Nuits-Saint- Georges 1^{er} Cru, Busselots, G. Julien & Fils



2019 | Chinon, Bonnaventure, Château de Coulaine
2018 | Napa Valley, Mt Veeder, Mt Brave



2001 | Rivesaltes, Rancio, Château de Saü
1996 | Sauternes/Barsac, Château de Fargues

WINE PAIRING

Discovery \$110 Experience \$150

Gougères



Duck foie gras royale,
 crunchy quinoa & parsnip



Marinated black sea bass,
 cauliflower & gold caviar



Roasted halibut,
 pumpkin & matelote sauce



Seared beef tenderloin,
 celeriac & pink peppercorn



Almond & vanilla composition,
 black truffle

VALENTINE'S DAY MENU

\$120 per person