

Valentine's Day at Maple

3 courses \$65

drink pairing \$25

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first

choice of sparkling white, sparkling rose or sparkling apple sangria (5 oz)

winter salad[^] arugula, roasted baby fennel, caramelized heirloom carrots, ginger vinaigrette

cherrywood smoked beet soup[^] applewood bacon, crème fraiche

shrimp ceviche[^] coconut, lychee, shrimp crackers

burrata[^] roasted gold beets, 10 year balsamic, crustinis

potato pudding cake[^] flying fish roe, horseradish crème fraiche

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house spreads to share (\$12 add on)

chicken liver mousse, bacon jam, pork rillettes, manchego, marinated egg, burrata, black currant, crostini

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second

drink pairing (5 oz)

citrus braised lamb shank[^] turnip rosemary mash, fennel, red wine demi glace

barolo, monte degli angeli, italy

barley risotto leek fondue, crispy shiitake

barbera d'asti, la giribaldina, italy

duck breast[^] semolina, pickled raisins, chimi churri

pinot noir, misbehaved, ca

grilled mackerel rye panzanella, winter radish, saffron garlic aioli

organic pinot grigio, ziobaffa, italy

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third

drink pairing (1.5 oz)

thousand layer honey cake whipped sour cream

krupnikas lithuanian spiced honey liquor

decadent salted toffee tart blood orange

tawny port, portugal

rich bittersweet chocolate cake[^] strawberry merlot jam

house currant liquor

yuzu crème brulee[^] demerara sugar, lime

lea 12 cortese, spain

[^]may be made gluten free

chef Justė Židelytė