

## valentine's day at maple

3 courses \$69

*drink pairing \$25*

### first

*drink pairing (5 oz)*

**blood sausage torte** gold and red beets, extra virgin, labneh

*sparkling rosé, andre delorme brut, fr*

**persimmon salad** shaved fennel, smoked pig's ears, manchego, peanuts, truffle vinaigrette

*sparkling white wine, veuve d'ubarry cuvee, fr*

**smoked beetroot soup** creme fraiche, lardons

*hefe weizen (5.1%), hofbrau, germany*

### roasted veal marrow for two (\$14 add on)

parsley pickle relish, baguette crostinis

### second

*drink pairing (5 oz)*

**seafood risotto** octopus, shrimp, mussels, citrus braised fennel, mascarpone

*chenin blanc viognier, bloem, south africa*

**duck confit** potato pudding, creme fraiche

*syrah, noble hill, south africa*

**"faux hare"** beef and liver in pastry, wild mushrooms, sweet potato, charred vidalia onion

*rose, grenache, grand baillard, 2017, ca*

**grilled mackerel** warm rye bread and bean panzanella, saffron aioli

*albarino, raiolas d'outono, spain*

### third

**hazelnut chocolate bar** dark chocolate ganache, crispy feuilletine, blackcurrant

*house aged blackcurrant cordial (2 oz)*

**honey layer cake** caramelized honey, cinnamon, ginger coconut crunch, creme fraiche whip

*listen, honey... cocktail bourbon, lemon, honey liquor (4 oz)*

**passion fruit crème brulee** demerara sugar, candied orange

*cortese lea 12 dessert wine (2 oz)*

**beer float** duck rabbit milk stout, old fashioned vanilla bean ice cream

*a bottle of duck rabbit milk stout (12 oz)*