



SEVEN GLACIERS

Chef's Valentine's Day Tasting Menu

Course 1

Crab Platter for 2

Grilled Merus, Cold Cocktail, Crab and Scallop Salad
Trefethen Dry Riesling 2013

Course 2

Poached AK Oysters

Shellfish Nage, Braised Salsify, Celery Heart
Domaine Christian Moreau Chablis 2015

or

Winter Vegetable Salad

Bitter Greens and Citrus, Pomegranate
Domaine Serene "R" Rose NV

Course 3

Duck "Ravioli"

Foie Gras, Sweet Potato, Bok Choy
Tablas Creek Patelin Rouge 2015

or

Snake River Farm Mini Rossini

Foie, Potato Dariole, Black Truffle
Boudreaux Cellars Cabernet Sauvignon 2009

Dessert

Black Forest

White Chocolate Kirsch Mousse,
Cacao Nib Crispy Meringue, Cherry Caviar,
Chocolate Sorbet, Dark Berry Coulis
Quinta Do Noval Ruby Port



Executive Chef, Aaron Apling-Gilman

