

1833

KITCHEN & BAR

Valentine's Dinner 2024

Wednesday, February 14 through Sunday, February 18

four courses \$90, with wine pairing \$150

FIRST COURSE CHOOSE ONE

Cauliflower Bisque *beet purée, pine nuts, smoked olive oil*

Watercress Salad *pickled ginseng, kumquat, pomegranate, citrus vinaigrette*

Marinated Artichoke *chili crisp, lemon, mediterranean olives, red onion, basil vinaigrette*
Sparkling Rosé, "Celebre," Dr. Frank, Finger Lakes, NV

SECOND COURSE CHOOSE ONE

Mussels *green curry, kafir lime, lemon grass, basil Thai chili, naan*
Pinot Blanc, "Reserve," Albert Boxler, Alsace, FR 2015

Duck Pastrami *caraway crouton, pickled cherries, fennel, Napa sauerkraut, fermented garlic honey*
Pinot Blanc, "Reserve," Albert Boxler, Alsace, FR 2015

King Oyster Mushrooms *miso cauliflower purée, fried capers, preserved lemon, gremolata*
Pinot Blanc, "Reserve," Albert Boxler, Alsace, FR 2015

Tuna Crudo *passion fruit vinaigrette, cilantro, crispy ginger, cucumber, radish*
Pinot Blanc, "Reserve," Albert Boxler, Alsace, FR 2015

🏠 Sourced from Local Farms

🌿 Gluten-Free

🌱 Vegetarian

MAIN COURSE CHOOSE ONE

Halibut *napa cabbage, fingerling potatoes, lardons shallot & almond soubis, lardons, salmariglio*
Malvasia, Venica & Venica, Collio, Italy, 2021

Iberico Pork *pave potato, grilled scallion & shishito pesto, romanesco, carrot purée, brown butter*
Schioppettino, Ronco del Gnemiz, Collio, Italy, 2018

Coffee Rubbed Tenderloin *mole demi glace, roasted carrots, celeriac, pepitas*
Syrah, Monier-Perréol, Saint-Joseph, Rhone Valley, 2020

Langoustine Cannelloni *ricotta, fra diavolo, arugula, olives, capers, red onion, tear drop pepper, charred lemon vinaigrette*
Malvasia, Venica & Venica, Collio, Italy, 2021

Ginger Carrot Risotto *goat cheese, pickled charred onion petals, red beet & ginger purée*
Escursac, Cati Ribot "Ve d'Avior," Mallorca, Spain, 2021

DESSERT CHOOSE ONE

Tanzanian Chocolate Hazelnut Bomb *dark chocolate cream, ganache, Frangelico cream & hazelnut crunch, passion fruit & raspberry sauces*
Porto, Niepoort, Colheita, Portugal, 1997

Lemon Raspberry Meringue Tart *fresh raspberries, lemon curd, torched Italian meringue*
Champagne, A. Margaine "Le Demi-Sec," France, N.V.

Sorbetto *blood orange & passion fruit sorbetto, brûléed blood orange, pomegranate 🌿🌱*
Champagne, A. Margaine "Le Demi-Sec," France, N.V.

COCKTAILS

SEASONAL

Old Pale Eyes 15

VSOP Calvados brandy, amaro, pineau des charentes, blood orange, oat milk

Anthropology 101 15

rye whiskey, Piment D'Espelette, aperitivo, Aztec Chocolate Bitters

Vacation Batches 15

bourbon, Ponche Tamarindo, Banane de Bresil, Campari, pomegranate, lemon, ginger beer

Violet Femme 15

citron vodka, pomengranate, St.-Germaine, crème de violette, Cava

SPUN-UP CLASSICS

Rudderless (Aviation) 14

Cayuga Gold Gin, Lockhouse Ibisco, crème de violette, blood orange

Upstate Old Fashioned 14

McKenzie Rye, Fee. Bros bitters, tart cherry syrup

FLX 75 (French 75) 13

Glenora Brut, Seneca Drums Gin, Fee Bros. bitters, lemon

SPIRIT FREE

**contains trace amounts of alcohol*

Abraham's Secret 9

Fever Tree Tonic, Fee Bros. grapefruit bitters, lime, cucumber*

Boots & Flannels 9

1911 Apple Cider, tart cherry syrup, Fee Bros. molasses bitters, Ithaca Ginger Beer*

BEER BOTTLES & CANS*

Autumn Frischbier, Festbier Lager,* 16oz 10

Aurora Brewing Co., Aurora, NY

Little Lobster, New England IPA,* 16oz 13

Aurora Brewing Co., Aurora, NY

Aeon, Pilsner,* 16oz 9

Aurora Brewing Co., Aurora, NY

Farmhouse Cider* 7

Cider Creek, Canisteo, NY

Bräuweisse, Hefeweizen 9

Ayinger, Germany

McChouffe, Belgian Dark Ale 9

Brasserie d'Achouffe, Belgium

WINES BY THE GLASS

please ask us for our full award-winning wine list

SPARKLING & ROSÉ

Cava, Paul Cheneau, Brut 11 | 42

Spain, NV

Champagne, André Clouet, Grande Réserve 25 | 96

Bouzy, NV

Rosé Pétillant, Domaine Jousset "Éxilé" 16 | 64

Loire Valley, 2021

Dry Rosé, Hermann J. Wiemer 12 | 46

Finger Lakes, 2021

WHITE

Sauvignon Blanc, Sandy Cove 12 | 46

New Zealand, 2022

Pinot Grigio, Cora 11 | 42

Italy, 2021

Albariño, La Val 13 | 48

Spain, 2021

Dry Riesling, Ravines 12 | 46

Finger Lakes, 2019

Chardonnay, Hosmer 11 | 42

Finger Lakes, 2019

Chardonnay, Vocoret, Chablis 20 | 78

Burgundy, France 2020

RED

Pinot Noir, Clos des Fous 12 | 46

Chile, 2020

Pinot Noir, Camus-Bruchon 19 | 76

Burgundy, France 2020

Rhone Blend, La Barroche "Liberty" 18 | 70

Southern Rhone, France 2019

Garnacha, del Jorco "Las Cabañuelas" 12 | 46

Cebreros, Spain, 2020

Cabernet Franc, Hermann J. Wiemer 15 | 57

Finger Lakes, 2020

Cabernet Sauvignon, Noble Tree 12 | 46

Sonoma County, 2018

Cabernet Sauvignon, RouteStock 18 | 70

Napa Valley, 2020

ORPHAN WINE PROGRAM

bottles and glasses left binless by menu and vintage changes

Orphan Glass 15

rotating selection available until gone

Orphan Bottle 55

one-off bottles left behind by our ever changing wine list. original pricing is typically between \$70 and \$100.