

# 1833

KITCHEN & BAR

## Valentine's Dinner 2025

Friday, February 14 & Saturday, February 15

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

### FIRST COURSE CHOOSE ONE

#### Umami Consommé

*pickled shiitake, crispy leek, dehydrated caramelized onion, wasabi greens*

Sparkling Rosé, "Celebre," Dr. Frank, Finger Lakes, NV

#### Mizuna & Gorgonzola Salad

*fresh pear, smoked hazelnut, pomegranate, fermented honey, lemon vinaigrette*

Sparkling Rosé, "Celebre," Dr. Frank, Finger Lakes, NV

### SECOND COURSE CHOOSE ONE

#### Vodka a la Mussels

*smoked tomato broth, fresh herbs, crostini, tomato, fennel*

Pinot Blanc, "Reserve," Albert Boxler, Alsace, FR 2015

#### Fois Gras Panna Cotta

*apple cider gelée, cornichon, radish, charred baguette*

Pinot Noir, "Concrete Diamond," Six Eighty Cellars

Cayuga Lake, 2021

#### Coconut & Butternut Squash Arancini

*dukkha, zhoug sauce*

Pinot Noir, "Concrete Diamond," Six Eighty Cellars,

Cayuga Lake, 2021

#### Seared Tuna

*pink peppercorn, red chimichurri, pickled cucumber, cured egg yolk*

Pinot Blanc, "Reserve," Albert Boxler, Alsace, FR 2015

### MAIN COURSE CHOOSE ONE

#### Red Snapper

*polenta, roasted root vegetable matchsticks, pickled Hungarian relish, paprika burre blanc*

Aligoté, Sylvain Cathiard, Burgundy, France, 2022

#### Squid Ink Ravioli

*crab and mascarpone stuffed, foamed nage, roasted red pepper velouté, tomato, citrus garlic gremolata*

Schioppettino, Ronco del Gnemiz, Collio, Italy, 2018

#### Coffee-Rubbed Tenderloin

*fondant potato, bordelaise, wild shiitake mushroom, chive, red wine gel*

Aglianico, Mastroberardino, Radici, Campania, 2017

#### Harissa Braised Lamb

*shank with saffron rice pilaf, currant, carrot, cipolini onion, pickled orange, celery salad*

Château Simone, Palette Rosé, Provence, France, 2022

#### Roasted Cauliflower

*salsa macha, pomegranate, mushroom bacon, heirloom squash*

Aligoté, Sylvain Cathiard, Burgundy, France, 2022

### DESSERT

STAY TUNED!

## COCKTAILS

## SEASONAL

**The Original Sin 15**

*McKenzie Bourbon, housemade mulled cider, spiced syrup, egg white, cinnamon*

**Pearabalic 16**

*Harridan Vodka, pear liqueur, balsamic, herbs*

**Pie in the sky 15**

*dark rum, peach liqueur, pomegranate juice, allspice, Fee. Bros bitters, brown sugar, salt*

**It's Fall, Spritzes 15**

*red wine, calvados, allspice syrup, cava, soda*

## SPUN-UP CLASSICS

**My Way (Last Word) 16**

*barrel-aged gin, maraschino liqueur, centerba, Kafir lime*

**William Howard Taft (Roosevelt) 15**

*dark rum, coffee liqueur, fresh orange, maple, vanilla cream*

**Upstate Old Fashioned 16**

*McKenzie Rye, Fee. Bros bitters, tart cherry syrup*

**Warmer Winds (Paloma) 16**

*mezcal, blanco tequila, orange liqueur, tumeric, grapefruit, Aleppo chili, salt*

## BEER BOTTLES &amp; CANS\*

**"Moosin' Around" Session IPA,\* 12oz 8**

*Brewery Ardenes, Geneva, NY*

**La Crispy, Cream Ale,\* 16oz 12**

*Aurora Brewing Company, New York*

**Harvest Cider, "Un-Sweet"\* 12oz 12**

*Phonograph Cider, LaFayette, NY*

**Fällen, Smoked Helles Lager,\* 16oz 14**

*Aurora Brewing Company, New York*

## SPIRIT FREE

*\*Contains trace amounts of alcohol*

## COCKTAILS

**Edgar Allan Poe's Daughter 10**

*lime, simple syrup, Ithaca Ginger Beer, cherry, tajin, salt*

**Abraham's Secret 10**

*Fever Tree Tonic, Fee Bros. lemon bitters,\* lime, cucumber*

**Brew of Requirement 9**

*pomegranate juice, hibiscus syrup, iced tea, fresh mint*

## DRINKS

**Betty Buzz Soda 8**

*Meyer lemon*

**Kombucha 7**

*assorted flavors*

## WINES BY THE GLASS

## SPARKLING

**Cava, Paul Cheneau, Brut 11 | 42**

*Spain, NV*

**Champagne, JY Perard, "Extravagance" 25 | 90**

*Champagne, NV*

## WHITE &amp; ROSÉ

**Dry Rosé, Hosmer 12 | 46**

*Finger Lakes, 2023*

**Sauvignon Blanc, Sandy Cove 12 | 46**

*New Zealand, 2022*

**Pinot Grigio, Cora 11 | 42**

*Italy, 2022*

**Dry Riesling, Ravines 12 | 46**

*Finger Lakes, 2020*

**Chardonnay, Folk Tree 12 | 46**

*Lodi, California, 2022*

**Chardonnay, O. Morin, Chitry, "Constance" 17 | 68**

*Burgundy, 2022*

## RED

**Pinot Noir, Dusoil 12 | 46**

*Lodi, California, 2022*

**Pinot Noir, Eric Kent, "Appellation Series" 19 | 74**

*Santa Rita Hills, California, 2020*

**Montepulciano, De Fermo, "Concreto" 15 | 55**

*Abruzzo, Italy 2022*

**Red Blend, Hosmer 11 | 42**

*Finger Lakes, NV*

**Cabernet Sauvignon, Los Vascos 12 | 46**

*Chile, 2022*

**Cabernet Sauvignon, Logan Farrell 19 | 73**

*Napa Valley, California, 2023*

## 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*