

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 and Gorgonzola Salad

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

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

SECOND COURSE CHOOSE ONE

Vodka à la Mussels

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

❖ Dry Rosé, Domaine Pradeaux, "Vesprée," Bandol, 2022

Foie Gras Panna Cotta

apple cider gelée, cornichon, radish, charred baguette

❖ Champagne, Varnier-Fanniere, Blanc de Blancs, France, NV

Coconut and Butternut Squash Arancini

dukkha, zhoug sauce

❖ Champagne, Varnier-Fanniere, Blanc de Blancs, France, NV

Seared Tuna

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

❖ Dry Rosé, Domaine Pradeaux, "Vesprée," Bandol, 2022

🏠 Ingredients Sourced Locally

🌿 Gluten-Free

🌱 Vegetarian

MAIN COURSE CHOOSE ONE

Red Snapper

polenta, root vegetable matchsticks, pickled Hungarian relish, paprika beurre blanc

❖ Chardonnay, Scar of the Sea, Bassi Vineyard, CA, 2022

Squid Ink Ravioli

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

❖ Chardonnay, Scar of the Sea, Bassi Vineyard, CA, 2022

Coffee-Rubbed Tenderloin

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

❖ Aglianico, Mastroberadino, Radici, Campania, 2017

Harissa Braised Lamb

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

❖ Monastrell, Stratum, "La Servil," Jumilla, Spain, 2019

Roasted Cauliflower

salsa macha, pomegranate, mushroom bacon, heirloom squash

❖ Monastrell, Stratum, "La Servil," Jumilla, Spain, 2019

DESSERT CHOOSE ONE

Chocolate Kahlua Tart

chocolate shell, dark chocolate filling, cremeux, white chocolate Kahlua mousse

❖ Madeira, D'Olivieras, 5 Year Medium Dry, Portugal, N.V.

Citrus Mango Pineapple Torte

citrus chiffon cake, mango mousse, pineapple relish

❖ Vignoles, Billsboro, "Après," Late Harvest, 2021

Earl Grey Basque Cheesecake

thyme-infused honey, candied lemon

❖ Vignoles, Billsboro, "Après," Late Harvest, 2021

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 & CANS*

Moosin' Around Session IPA,* 12oz 8

Brewery Ardennes, 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 & 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