
RYE STREET

TAVERN

VALENTINE'S DAY

February 14, 2019

CHOICE OF APPETIZER

WINTER SALAD

apples, cheddar, walnut vinaigrette

OYSTERS IN PURGATORY

chilies, tomato, fennel pollen, lemon zest

WHISTLE PIG HOLLOW COUNTRY PLATE

sourdough, larder pickles, smoked apple brandy mustard

TUNA CARPACCIO

pickled hon shimeji mushrooms, fresno chili, yuzu, shiso

CHOICE OF MAIN

DRY-AGED LONG ISLAND DUCK

Italian plums, wild rice, marcona almonds

CLARIFIED BUTTER-POACHED HALIBUT

caviar beurre blanc, braised leeks, chervil

CAULIFLOWER RISOTTO

black truffle, parmesan

BONE-IN FILET MIGNON

piave potatoes, béarnaise

LAMB RACK FOR TWO

carrot au poivre, roasted winter vegetables

CHOICE OF DESSERT

PISTACHIO AND RASPBERRY ROULADE

white chocolate ice cream

MILK TEA CUSTARD

honey shortbread, boba

FLOURLESS CHOCOLATE CAKE

whipped ganache, coffee ice cream

3-COURSE MENU \$95 PER PERSON

optional beverage pairing \$55