

1865

WINE CELLAR

APHRODITE-CURATED MENU

SAINT VALENTINE'S DAY 2025

\$199 PER COUPLE

\$270 PER COUPLE WITH WINE PAIRING

LOVE IS IN THE AIR

THE BITTER SWEETHEART

Craft Cocktail

AMUSE-BOUCHE

CRAB TARTARE, INTENSE CITRUS FINE TARTELETTE

Spicy Yuzu Aioli, Roasted Bell Pepper,
Salmon Egg Row, Lime Zest

APPETIZER

CANDY BEET CARPACCIO

Charred Pistachio Pesto, Fresh Burrata, Bee Pollen

OR

MAINE DIVER SCALLOPS ARANCINI

Arborio Rice, Breadcrumbs, Black Garlic Aioli,
Red Spicy Oil, Serrano Pepper

ENTRÉE

LOBSTER

Fresh Tagliatelle, Red Caviar Pearl, Lobster Butter Monte,
Cherry Tomato Confit, Infused Spicy Thai Basil Oil

OR

SLOW-BRAISED SHORT RIBS BONE IN

Ginger Gremolada, Sweet Potato Mash,
Pickled Red Onion, Seasonal Veggies

DESSERT

BREAKABLE HEART

Chocolate Panna Cotta, Champagne-
Soaked Strawberries, French Macarons