

Valentine's Day Dinner

Amuse bouche

Fried oyster with citrus aioli, tomato bisque shooter, deviled quail eggs, osetra caviar

Panizzi Vernaccia di San Gimignano, Italy 2023

Salad

Balsamic glazed Chioggia beets, burrata, blistered shishito peppers, baby arugula

Albarino, Condes de Albarei, Spain 2023

Seafood Course

Dover sole stuffed with scallop and rock shrimp mousse, pea shoots, yuzu-champagne sauce

Chardonnay Ferrari Carano, Sonoma Coast, California 2021

Entrée

Pan seared wagyu steak, asparagus tips, parmesan truffled potato, bordelaise sauce

Le Sughere Di Fassinello, Maremma Toscana, Italy 2020

Dessert:

Chocolate cremeux, candied hazelnuts, concord grapes vanilla Chantilly

Crémant de Bordeaux Brut Rose JC. Calvet, France 2022

\$120.00 per person

Wine pairing \$65.00

Before placing your order, please inform your server if anyone in your party has a food allergy.

Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Food and beverage prices are subject to an 20% house charge, and, if applicable, a large party attendant fee and state tax. The house charge and attendant fee are not tips or gratuities but are used to defray costs. The Harvard Faculty Club has a no tipping policy to which staff must adhere.