



## *valentine's day*

75 per guest – additional wine pairing 25 per guest  
add a room upstairs 120

### *to taste*

**BEAUSOLEIL OYSTERS\*** *grapefruit & champagne granita*  
**POTATO KNISH WITH HACKLEBACK CAVIAR** *goose fat, dill, crème fraiche*

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**POL CLEMENT** *blanc de blanc brut, loire valley france mv*

### *second*

*choice of:*

**GIN CURED HAMACHI\*** *beet citrus ponzu*  
**HOUSE-MADE BURRATA & PARSNIP** *vanilla-black truffle vinaigrette*  
**HEIRLOOM CARROTS** *hearts of palm, seeded crouton, winter citrus*

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**ASSYRTIKO** *karamolegos, feredini, santorini, greece 2016*

### *third*

*select one for the table:*

**HAND-CUT FETTUCCINE** *prosciutto-brisket, fresno chile bolognese*  
**DELICATA SQUASH "CACIO E PEPE" SPAGHETTI** *hen of the woods*  
**PIZZA BIANCA\*** *black pepper ricotta, potato, sauder's farm egg*  
**MARGHERITA PIZZA** *buffalo mozzarella, espelette, basil*

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**PINOT NOIR** *cline cellars, sonoma coast, california 2016*

### *fourth*

*choice of:*

**SLOW COOKED HALIBUT\*** *braised celery, olive, chamomile*  
**ROASTED SALMON\*** *salsify, leek, poached pear, soy emulsion*  
**ROASTED CHICKEN THIGHS** *braised escarole, sunchoke, preserved lemon*  
**DRY AGED NY STRIP\*** *foraged mushrooms, red watercress*

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**GRENACHE BLEND** *jean-luc colombo, les abeilles, cotes du rhone, france 2015*

### *dessert*

*select one for the table:*

**CHERRIES JUBILEE**  
*flambe black cherry, hazelnut amaretto crunch ice cream, honey almond granola*  
**CHOCOLATE AND CARAMEL TART** *s'mores ice cream, maldon sea salt*

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**TAYLOR FLADGATE** *tawny 10 year*

**add a room upstairs 120**

**MICHAEL VIGNOLA** ∴ *"To see, and to show, is the mission now undertaken by Life." – Henry Luce*  
*chef / partner* ∴ *let's be friends – find us @henryatlifeny*

*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness* ∴ *Please note:*  
∴ *room charges are not accepted.*