

Gunther & Co.

VALENTINES DAY 2018

4 COURSE CHEF'S TASTING MENU 85 per person

+ 4 WINE PAIRINGS 25 per person

+ OYSTER COURSE 10 per person
4 varieties. 1 each

+ SHELLFISH COURSE 25 per person
2 oysters. 2 shrimp cocktail. 2 jonah crab claws. shrimp aquachile

FIRST COURSE

choice of

HONOLULU FISH CO. AHI TUNA POKE

avocado. sesame seeds. soy sauce. chicharrones
+ Verdejo. Egeo. 2016. Rueda, ES.

OYSTER STEW "PAN ROAST"

saffron cream. leeks. tobiko roe
+ Chenin Blanc-Viognier. Pine Ridge. 2015. California

BEEF FARROTTO

orange. mint-yogurt
+ Soave. Inama. 2015. Soave Classico. Verona, IT.

SWEET SOY GLAZED QUAIL

peanut chimichurri
+ Pinot Noir. Château Bianca. 2012. Willamette Valley, OR.

SECOND COURSE

choice of

SEARED WAR SHORE SCALLOP

radish salad. Thai chilies. turmeric sauce
+ Riesling. Weingut Prinz Salm. 2015. "Two Princes. Mosel, GR.

ROASTED CAULIFLOWER "PAELLA"

garlic aioli
+ GSM. Paul Mas. Estate. 2015 Languedoc, FR.

BURRATA. SHAVED FENNEL

shaved beets. lemon conserva
+ Pinot Gris. Ponzi Vineyards. 2016. Willamette Valley, OR.

HOUSE MADE DUCK CONFIT RAVIOLI

shiitake mushrooms. smoked gouda. blistered cipollinis. cream. pine nuts
+ Sangiovese. Ciacci Piccolomini d'Aragona. 2015. Tuscany, IT.

THIRD COURSE

choice of

WOOD OVEN ROASTED ROCKFISH

lemongrass-coconut milk broth. baby leeks. jasmine rice
+ Greco di Tufo. Bentito Ferrara. 2015. "Cicogna". Campania, IT.

WAGYU SHORT RIB SHABU SHABU

smoked mushroom dashi. udon noodles
+ Malbec. Corazon Del Sol. 2015. Mendoza, AR.

VANILLA SAFFRON POACHED MAINE LOBSTER

roasted parsnips. fennel. fingerling potatoes
+ Brut Sparkling. Gruet. NV. New Mexico

CRISPY PORCHETTA

harissa farm baby carrots
+ Valpolicella Ripasso. Bertani. 2014. Veneto, IT.

RISOTTO OF GREEN GARBANZOS

confit & roasted baby vegetables. feta. dill.
+ Grüner Veltliner. Höppler. 2015. Burgenland, AUT.

DESSERT

choice of

+ Bouvet Brut Sparkling, Tommasi Prosecco, Petit Guiraud Sauterns,
Seifried "Sweet Agnes" or W.J. Graham's "Six Grapes" Reserve Port

ICE CREAM FILLED PROFITEROLES

vanilla. milk chocolate & strawberry-basil ice creams. warm dark chocolate sauce

MEYER LEMON MERINGUE TART

graham cracker crust. raspberry coulis

CHOCOLATE-ORANGE POTS DE CRÈME

salted chocolate shortbread

HOUSE MADE BRIOCHE BREAD PUDDING

passion fruit-kaffir lime cream. toasted pistachio. coconut ice cream