



## *Frogs Leap Valentine's Day 2020 Prix Fixe For Two*

**2 glasses of bubbles with 2 amuse, share 1 appetizer, 2 entrees, share 1 dessert: \$130**  
**Additional wine pairings, 50\$ for 4 glasses, 1 glass each guest for appetizer and entree courses.**

### *Amuse*

#### **Lemongrass Glazed Seared Dayboat Sea Scallop**

Snow Pea Shoots/Turmeric, Lemongrass & Keffir Lime Vinaigrette/Togarashi Tempura Crunch  
*Langlois Brut, Cremant De Loire*

### *Appetizers*

#### **Crab, Artichoke, Asparagus & Four Cheese Tart**

Shaved Asparagus Salad & Lemon Truffle Vinaigrette  
*Tiefenbrunner, Pinot Grigio, Italy, 2018*

#### **\*Foie Gras au Torchon with Black Truffles & Sauternes**

Apricot, Ginger & Pink Peppercorn Jam/Fresh Crostini  
*Emotions, De LaTour Blanche, Sauternes '17*

#### **\*Spicy Tuna & Wasabi Avocado\***

Seaweeds/Daikon/Wasabi Mayo/Sriracha Mayo/Unagi Sauce/  
Wonton/Pickled Ginger/Charcoal Tuile  
*Spy Vally Single Vineyard Riesling, Marlborough, 2016*

#### **Firecracker NC Shrimp\***

Local Peach & Golden Cayenne Sauce\*\*/Pea Shoots, Papaya, Carrot & Cilantro Salad with Turmeric, Lemongrass & Kaffir Lime Vinaigrette  
*E. Lois, Gruner-Veltliner, Austria, 2014*

#### **\*Black Angus Tenderloin Steak Tartar**

Shallot/Tarragon/Caper/Parsley/Lemon/Fresh Crostini/Theros Olive Oil/Cured Local Spring Egg Yolk  
*Christophe Pacalet, Juliuenas, Gamay Beaujolais Cru, 2017*

### *Entrees*

#### **\*Black Angus Tenderloin & Bourbon Shallot Demi Glace**

Smoked Goat Cheese & Green Onion Stoneground Grits/Wood Grilled Jumbo Asparagus/Pickled Mustard Seeds/Crispy Fried Shallot/  
*Paul Hobbs, Felino Cabernet Sauvignon, Mendoza 2018*

#### **FLPH Duck Confit & Butternut Emulsion**

Hen Of The Woods/Fingerling Potato/Shiitake/Brussels/Cauliflower/Sage/  
Walnuts & Pea Shoots with Champagne Vinaigrette  
*Jean-Maurice Raffault, Chinon Rose, Loire, 2018*

#### **Chiang Mai Coconut & Cassia Braised Lamb Curry**

Roasted Potato & Cauliflower/Roasted Cashew & Coconut/Cilantro  
*Brutocao Quadriga, Mendocino, 2015*

#### **\*Miso Glazed Faroe Island Salmon**

Baby Shanghai Bok Choi/Organic Maitake Mushroom/Sesame Sticky Rice Cake/  
Organic Tamari-Ginger Broth/Togarashi\*  
*Aberrant Cellars, "Confero" Pinot Noir, Willamette Valley, 2016*

#### **Seared Sea Scallops & Butternut, Caramelized Cauliflower, Bacon Hash**

Dried Cranberries/Truffle Cauliflower Puree/Baby Arugula/Hot Bacon Vinaigrette  
*Truchard Roussanne, Carneros, 2018*

### *Desserts*

#### **Manyberry Semifreddo**

Fresh Berries/Shortbread Crumble/Lemon Whip/Coulis/Berry Powder/Rose-Berry Consommé

#### **Fig & Vanilla Danish**

Rum Raisin Ice Cream/Smoked Hazelnut Powder/Fig Vanilla Syrup

#### **Salted Caramel Creme Brûlée**

Turbinado Sugar/Malden Sea Salt Flake/Pine Nut Brittle

#### **Dark Chocolate Baci Terrine & Steeplechase Toffee**

Smoked Hazelnuts/Chocolate Shards/Praline Whip

#### **Bourbon-Vanilla Pecan Pie**

Bourbon Butter Sauce/Salted Caramel Ice Cream

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of cayenne jamood-borne illness, especially if you have certain medical conditions.*

*& Tip Not Included*