



Tuesday
February 14th,
Valentine's
2012

Amuse
BRIE EN CROUTE

Appetizers
CODDLED OYSTERS
caviar & lemon butter

BABY FIELD
GREEN SALAD
*poached pear, blue cheese,
walnuts & port wine vinaigrette*

FOIE GRAS TORCHON
hazelnuts, apricot jam

Entrées
BRAISED
SHORT RIB
*wild mushroom polenta &
asparagus*

POACHED LOBSTER
*creamed spinach risotto &
citrus beurre blanc*

TRUFFLED
MUSHROOM
CAVATELLI

Dessert
CHOCOLATE
HEART
for two

VINTRY

FIRST SEATINGS
STARTING AT 6:00PM

COMPLIMENTARY
GLASS OF CHAMPAGNE
WITH DESSERT

\$55 PER PERSON
tax & gratuity

FOR RESERVATIONS
PLEASE EMAIL US AT
INFO@VINTRYNYC.COM