

# ABE FISHER

February 14, 2019

Valentine's Day Menu | \$75  
Beverage Pairing | \$30

## **caviar**

beet chip, quark

## **gem lettuce salad**

roquefort, mandarin orange, almonds, pumpernickel

*rosè cider romilly cidre, normandy, france nv*

## **egg noodle carbonara**

pastrami, maitake mushroom, duck egg

*trebbiano casale marchese, lazio, italy 2017*

## **dry aged new york strip**

radicchio, manischewitz steak sauce, onion rings

*bordeaux blend botanica wines, stellenbosch, south africa 2015*

## **sour cream panna cotta**

eclat chocolate, kumquat

*brachetto elio perrone, italy piedmont 2017*

**Chef Yehuda Sichel**  
**General Manager Yasmin Roberti**  
**Beverage Director Steven McAllister**

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.