

# GARCES TRADING Co.

## VALENTINE'S DAY DINNER 2018

**55 PER PERSON**

*Plus Tax & Gratuity*

Optional Wine Pairing • 25 Per Person

### FIRST COURSE

#### **GOUGÈRES**

*Gruyère, Smoked Salmon Rilette,  
Capers, Crème Fraîche*

#### **BAYONNE HAM**

*Cornichons, Mustard,  
Cultured Butter, Sourdough*

### SECOND COURSE

#### **DUCK CONFIT**

*Frisée, Endive, Winter Citrus,  
Hazelnut, Black Truffle Butter*

#### **PARISIENNE GNOCCHI**

*Rosemary Cream, Kale,  
Potato Crumbs, Cured Egg Yolk*

### THIRD COURSE

#### **ROASTED BUTCHER'S STEAK**

*Wild Mushroom Soubise, Green Chile Escabeche,  
Pommes Paillasson*

#### **PAN ROASTED SCALLOPS**

*Smashed Sunchokes, Toasted Walnuts,  
Brown Butter Balsamic, Watercress*

**SUPPLEMENT... 10 per person**

#### **BUTTER POACHED LOBSTER**

*Saffron Potato Purée, Roasted Carrots,  
Tarragon Aioli, Crispy Leeks*

### DESSERT

#### **PARFAIT DE MIEL**

*Honey, Tangerine, Crispy Dentelle*

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## BEVERAGES

### COCKTAILS

ROSÉ DE LOIRE Vodka, Blackberry, Rosemary, Rosé Cava . . . . .	11
CHARENTE RYE Old Overholt Rye, Cognac, Honey, Bitters . . . . .	12
EL MONDEGO Dark Rum, Drambuie, Citrus, Sage, Sweet Potato . . . . .	12
AMARO SIMETO Jim Beam Bourbon, Averna, Ginger Liqueur, Bitters. . . . .	12
CURRENTS OF SAÔNE Broker's Gin, Cassis, Lemon, Egg White. . . . .	12
GENIL Gin, Pimm's, Fresh Grapefruit . . . . .	11
RHINE-STONE Sauza Blue Reposado Tequila, Beet Eau de Vie, Luxardo Maraschino, Green Chartreuse . . . . .	12

### GTC SANGRIA

Red Wine, Pomegranate, Cranberry, Cinnamon

### SEASONAL SANGRIA

Please ask your server or bartender for today's selection

9/Glass, 36/Pitcher

### BEER

#### BOTTLE

Hoegaarden, Belgium . . . . .	7
Lefte Brune, Belgium . . . . .	7
Peroni, Italy . . . . .	6
Tröegs Perpetual IPA, Pennsylvania . . . . .	6
Warsteiner Premium Dunkel, Germany . . . . .	7
Sharp's Non-Alcoholic. . . . .	5

#### DRAFT

FOR OUR SEASONAL ROTATION

PLEASE ASK YOUR SERVER OR BARTENDER

### WINE BY THE GLASS

#### SPARKLING

Cava, Segura Viudas Brut Rosé, Penedès, Spain NV . . . . .	11/45
Chenin Blanc, Marquis de la Tour, Loire, France NV . . . . .	11/45

#### WHITE

Chardonnay, Domaine de Guillaman, Côtes de Gascogne, France 2015 . . . . .	12/48
Pinot Grigio, Al Verdi, Molise, Italy 2016 . . . . .	11/45
Riesling, Urban, Mosel, Germany 2015 . . . . .	11/45
Sauvignon Blanc/Semillion, Château de Cappes, Saint-Macaire, France 2015 . . . . .	12/48
Vinho Verde, Quinta de Raza Falco de Raza Arinto, Lisbon, Portugal 2016 . . . . .	11/45

#### ROSÉ

Cielo, Veneto, Italy 2016 . . . . .	11/45
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#### RED

Bordeaux, Chateau Malbat, Bordeaux, France 2014. . .	13/51
Grenache/Syrah/Carignan, Domaine Sainte- Eugénie, Corbières, France 2015 . . . . .	12/48
Montepulciano, Montefresco, Abruzzo, Italy 2016 . . .	11/45
Pinot Noir, Dom Brunet, Pays D'Oc, France 2016 . . . . .	12/48
Tempranillo, Finca Antigua, La Mancha, Spain 2012. . . . .	12/48

### NON ALCOHOLIC

LORINA SPARKLING SODAS . . . . .	4.5
Blood Orange, Coconut Lime	
PENNSYLVANIA DUTCH BIRCH BEER . . . . .	4.5
REGATTA GINGER BEER . . . . .	4.5
SAN PELLEGRINO SODAS . . . . .	4.5
Aranciata, Pompelmo, Limonata	
WYNDRIDGE FARM CREAM SODA . . . . .	4.5