



PIERPONT'S
AT UNION STATION

FEBRUARY 14, 2018

\$75 PER PERSON | \$105 WITH WINE PAIRING

TAX AND GRATUITY NOT INCLUDED

SELECT ONE DISH FROM EACH COURSE

First Course

SEARED CRAB CAKES

BLACK GARLIC PURÉE, DIJONNAISE
GRUET BRUT, NEW MEXICO

BRAISED RABBIT

HERBED SPAETZLE, PARMESAN BROTH
CHÂTEAU LAMOTHE DE HAUX, BORDEAUX BLANC, FRANCE

ARTISAN CHEESE

IMPORTED & DOMESTIC CHEESES, FRESH BREAD, CHEF'S ACCOUTREMENTS
BRÜNDLMAYER RIESLING, KAMPTAL, AUSTRIA

Second Course

MIXED GREENS

SHAVED PARSNIP, GREEN APPLE, COTTONWOOD CHEDDAR, GARAM MASALA GRANOLA
ST. HILAIRE BRUT, LIMOUX, FRANCE

CAESAR SALAD

SOURDOUGH CROUTONS, SHAVED PARMIGIANO-REGGIANO, CAESAR DRESSING
LOUIS JADOT CHARDONNAY, MÂCON-VILLAGES, FRANCE

PUMPKIN MISO SOUP

GINGER CREAM, ROASTED PUMPKIN, SESAME SEEDS
COMMANDERIE DE LA BARGEMONE ROSÉ, COTEAUX D'AIX-EN-PROVENCE, FRANCE

Third Course

HERB-CRUSTED LAMB LOIN

FARRO-DIABLO RISOTTO, ROASTED TOMATOES, CHIANTI HONEY
JL CHAVE "MON COEUR" GRENACHE/SYRAH, CÔTES DU RHÔNE, FRANCE

GRILLED SALMON

FRENCH RED RICE, BRUSSELS SPROUTS, GRAPEFRUIT, PRESERVED LEMON BUTTER
CARDWELL HILL CELLARS, PINOT NOIR, WILLAMETTE VALLEY, OR

CHICKEN ROULADE

CAVATELLI, GREY OYSTER MUSHROOMS, PEPPADEW BUTTER, TRUFFLE-BASIL CREAM
J. WILKES CHARDONNAY, SANTA MARIA VALLEY, CALIFORNIA

KAMPACHI FARMS YELLOWTAIL

CHITARRA PASTA, ASPARAGUS, MARROW BUTTER, ALEPPO-PARMESAN FRICO
DOMAINE PHILLIPE CHARLOPIN CHARDONNAY, GEVRY-CHAMBERTIN, FRANCE

SEAFOOD BRODETTO

SCALLOPS, MUSSELS, YELLOWTAIL, CRISPY PANCETTA, TOMATO BROTH, GARLIC BREAD
ROUTE STOCK 116 PINOT NOIR, SONOMA COAST, CALIFORNIA

SEARED SMOKED DIVER SCALLOPS

GOAT CHEESE POLENTA, ELOTES, CRISPY PORK BELLY, PICKLED RED ONION
MARIETTA "OLD VINE RED" ZINFANDEL BLEND, CALIFORNIA

CENTER CUT FILET MIGNON

ROASTED GARLIC WHIPPED POTATOES, ASPARAGUS, COGNAC DEMI-GLACE
SUBSTANCE, BY CHARLES SMITH, CABERNET SAUVIGNON, COLUMBIA VALLEY, WA

NIMAN RANCH KANSAS CITY STRIP

ROASTED GARLIC WHIPPED POTATOES, ASPARAGUS, MÂITRE D'BUTTER
PARADUXX BY DUCKHORN, CABERNET/ZINFANDEL, NAPA VALLEY, CALIFORNIA

Fourth Course

MAPLE-BROWN SUGAR CRÈME BRULÉE

CANDIED PECANS
CALABRIA "THREE BRIDGES" BOTRYTIS SEMILLON, RIVERINA, AUSTRALIA

ORANGE GANACHE TART

PÂTE SUCRÉE CRUST, ORANGE-CHOCOLATE GANACHE, ORANGE COULIS,
CANDIED ORANGE, CACAO NIB
GRAHAM'S 20-YEAR TAWNY, PORTO, PORTUGAL

EGGNOG CHEESECAKE

GINGERSNAP CRUST, BROWN BUTTER SAUCE, RUM RAISINS, CRISPY SPICED OATS
DISZNÓKÓ "5 PUTTONYOS", TOKAJI ASZÚ, HUNGARY

V A L L E N T I N E ' S D A Y

Menu and wine pairings subject to change. Menu valid 2/14/18. Dine-In ONLY. No SUBSTITUTIONS allowed. Beverages and additional items not listed on menu are an additional charge. Does not include sales tax or gratuity. Cannot be combined with any other coupons, discounts, offers or promotions. Not available for banquets or catering. KCO points may not be used or redeemed on this menu.

*CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. gf GLUTEN FREE PPVALENTINES2018