

PRIX FIXE MENU | FEBRUARY 14, 2022
Wine pairing offered at \$50

VALENTINE'S DAY

AMUSE-BOUCHE

OYSTER, pink-pepper mignonette

Anima Mundi Cami dels Xops from Alt Penedes, Spain

STARTERS (choice of)

TUNA CARPACCIO, black sesame, avocado, fresno pepper

Loewen Estate Riesling from Mosel, Germany

WEST VILLAGE SALAD, arugula, brioche crouton, bacon, soft-boiled egg, parmesan, caesar vinaigrette

Cieck Erbaluce di Caluso from Piedmont, Italy

POTATO SOUP, leek, caviar, celery root

Eyrie Vineyards Estate Pinot Gris from Willamette Valley, Oregon

MAINS (choice of)

SCALLOP RISOTTO, country ham, mustard greens

Chateau Hureau 'Argile' Chenin Blanc from Loire Valley, France

82

TORTELLINI, winter squash, roasted tomato, brown butter, pancetta, sage, parmesan

Raventos | Blanc de Nit from Penedes, Spain

68

BEEF TENDERLOIN, yukon potato & shiitake hash, broccolini, béarnaise

Mas de Gourgonnier Les Baux de Provence Rouge from Provence, France

99

SMOKED DUCK, asian pear, black trumpets, warm lettuces, grits

Presqu'île Syrah from Santa Barbara County, California

78

DESSERT (choice of)

LEMON TART, ricotta ice cream, almond, local honey

Cesar Florido Moscatel Dorado from Jerez, Spain

CHOCOLATE POT DE CRÈME, vanilla bean whip

Van Zellers Tawny Port from Douro, Portugal

SPECIALTY COCKTAILS

TAINTED LOVE

bourbon, hibiscus syrup, lemon juice, egg white, orange bitters, syrah float

A SENTIMENTAL MOOD

Laird's, brandy, cherry heering, spiced pineapple rum, lemon juice, honey syrup, pecan bitters, hibiscus tea

Mary Eddy's
DINING ROOM

Prepared by executive chef Jeff Patton and the Mary Eddy's culinary team
900 W Main Street | MaryEddysOKC.com | @maryeddysokc