



Valentine's Day

AT JAMS

First

DAY BOAT SCALLOP CRUDO

fennel, blood orange, castelvetrano olives

GH Mumm Brut, Champagne NV

Second

GRILLED ROHAN DUCK BREAST

beet, date, brussels sprout, salmis

GH Mumm Brut Rose, Champagne NV

Dessert

DATE STICKY PUDDING

vanilla semi-freddo, salted caramel sauce

Blandy's Madeira, 5 yr 'Sercial'

PRE-FIXE MENU

\$75/person (entire table

must participate)

\$60/person optional wine pairing

Sourced from our local purveyors at Satur Farms, D'Artagnan and Green Point Fish.