

# Valentine Menu 2019

## Hors D'oeuvre

### *Oyster "Beau Soleil"*

Cucumber Écume, Tobiko Caviar  
*Served with a glass of Crémant D'Alsace*

## First Course - Choice of

### *Cream of Jerusalem Artichoke/Sunchoke Soup*

Green Purée, Fingerling Potato Chips

### *Belgium Endive, Cured Lomo & Poached Pear Salad*

Aged Monchego, Marcona Almonds, White Balsamic Vinaigrette

### *Little Gem Lettuce & Grilled Shrimp "Caesar"*

Caesar Dressing, Anchoyade, Cherry Heirloom Tomato

### *Pink Pepper Crusted Australian Wagyu Beef Carpaccio*

Baby Arugula, Creamy Dijon Mustard, Parmesan Tuile

### *Chef Vincent's Terrine "Aux Trois Volailles"*

Poultres Terrine with Pistachio, Frisée Salad, Sweet Purple Mustard

## Main Course - Choice of

### *Pan Seared Fresh Mediterranean Seabass*

Himalayan Red Rice, Fava Bean Purée, Vanilla Beurre Blanc

### *Pancetta Wrapped Wild Sea Scallops*

Vénère Risotto, Sautéed Asparagus, Blood Orange Émulsion

### *Oven Roasted Green Pepper Crusted Duck Breast*

Winter Baby Vegetables, Crispy Potato Cake, Red Berry Gastrique

### *Herb Crusted New Zealand Rack of Lamb*

Cassoulet of Winter Beans & Root Vegetables, Malbec-Rosemary Jus

### *Grilled Beef Tenderloin & Sautéed King Prawns*

Winter Baby Vegetables, Mashed Peruvian Potatoes, Béarnaise Sauce

### *Trio of Seared Yellow Corn Polenta, Cherry Tomato Coulis (V)*

Baby Arugula & Piquillo Pepper-Baked Goat Cheese-Ratatouille Provençale

## Dessert

### *Valentine Dessert Surprise*

Menu 85.00 per Person

Tax & Gratuity not included. No substitutions or split plates

We will not honor outside bottles of wine or Champagne

Menu subject to change