

Valentine's Day

PRIX FIXE MENU



FIRST COURSE

Assiette de Fruits de Mer
Shrimp cocktail, champagne mignonette

Salmon Tartare
Chilled seaweed salad, shallots, extra virgin olive oil

Mousse de Foie de Canard
Crostini, cornichons, and house chutney

Wild Mushrooms Provençal
Cremeni, shiitake, and royal trumpet mushrooms

Lobster Bisque
Finished with crab meat

MAIN COURSE

Dover Sole Meunière
Sautéed spinach, pommes vapeur, beurre noisette
Supplement +\$15

Seared Hudson Valley Duck Breast
Parmentier de canard, morel mushroom sauce

Slow-Poached Whole Maine Lobster
1.5 lb lobster, piquillo pepper, mango, avocado, papaya, spinach, passion fruit sauce
Supplement +\$15

Beef Bourguignon
Mashed potatoes, mushrooms, brussels sprouts, cipollini onions, Burgundy sauce

Slow-Braised Rabbit à la Moutarde
Polenta, organic french beans, Dijon mustard sauce

Assiette de Légumes de Saison
Organic quinoa, classic ratatouille, Brussels sprouts, wild mushrooms, honey-glazed baby carrots

DESSERT

Crêpes Suzette
Vanilla gelato, caramelized orange sauce

Chocolate Mousse Cake
Mixed berries, crème anglaise, raspberry coulis, chocolate gelato

Îles Flottantes
Airy meringue floating on crème anglaise, finished with almonds

