

**BONNE SAINT VALENTIN!
HAPPY VALENTINE'S DAY!**

3 COURSE PRIX FIXE 65
excludes beverage, tax, and gratuity

FIRST COURSE

choice of

SOUPE A L'OIGNON GRATINÉE
baguette, Emmenthal cheese

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BUTTER LETTUCE SALAD
seeds, pine nuts, cranberries, vanilla Champagne vinaigrette

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ESCARGOTS
Pernod garlic butter

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WARM MUSHROOM BOUCHÉE
truffle Madeira cream

ENTRÉES

choice of

BUTTER POACHED LOBSTER TAIL
crème fraîche risotto, winter root vegetables

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PARISIAN GNOCCHI
Zuckerman Farms asparagus, Comté, truffle beurre fondue

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6 OZ FILET MIGNON
golden pommes noisettes, rainbow chard, Béarnaise

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SAUMON ÉCOSSAIS
pan roasted Loch Duart salmon, roasted butternut squash,
Brussels sprouts petals, vanilla saffron beurre blanc

DESSERTS

choice of

CHOCOLATE RASPBERRY GÂTEAU
Grand Marnier crème Anglaise

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PROFITEROLES
cream puffs, artisan vanilla ice cream, dark chocolate sauce

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CRÈME BRÛLÉE
vanilla bean custard

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SORBET
Chef's seasonal selection