

St. Valentine's Day 2020 Dinner Menu

\$45 per Person

Amuse Bouche

Devilled Eggs

Curry, Chives, Caviar

1st Appetizer Course

Green Salad

Leaf Lettuce, Red Wine Poached Apple, Radish, Walnuts, Honey Dijon Vinaigrette, Bleu D'Auvergne

Scallop Ceviche

Gin, Lime, Blood Orange, Grapefruit, Chili Oil, Pickled Red Onion, Dill, Mint

Duck Rillettes

Duck Leg Confit, Dijon, Apricot Chutney, Toasted Bread

Beef Tartare

Tenderloin, Egg Yolk, Horseradish, Cornichons, Capers, Shallots, French Bread

2nd Appetizer Course

Frog Legs

Lemon Pepper, Buttermilk Ranch

Cajun Mussels

Andouille Sausage, Pilsner, Fumet, Hickory Sticks, Grilled Bread & Rouille

Roasted Bone Marrow

Escargots, Parsley Salad, Roasted Garlic, Grilled Bread

Pork Belly

Sauce Normande, Crispy Potatoes, Mint & Apple Chimichurri

Main Course

Lamb Two-Ways

*Braised Shank, Grilled Loin Chops, Sweet Potato Mash,
Red Wine & Rosemary Demi-Glace, Mint Apple Chimichurri*

Whole Cornish Game Hen

*Sauce à la King, Wild Rice Oat Stuffing,
Duchess Potatoes*

Grilled Yellowfin Tuna

*Peppercorn Crust, Chocolate, Beurre Blanc,
Grilled Niçoise Veg*

Beef Bourguignon

*Braised Striploin, Tenderloin, Ribeye, Mushrooms, Carrots, Fingerling Potatoes,
Pearl Onions, Burgundy Pinot Noir, Grilled Bread*

Parisienne Gnocchi

*Brown Butter, Brussels, Butternut Squash, Sage,
Sunflower Seeds, Truffled Goat Cheddar*

Dessert

Red Velvet Cake

Rum Cream Cheese Icing, Raspberry Coulis

Crème Brûlée

Cinnamon Heart Custard, Burnt Sugar

Chocolate Mousse

Brandy, White Chocolate Chantilly, Toasted Almonds

Blood Orange Sorbet

Mint, Blood Orange Marmalade, Sparkling Wine