

*Sous Sol*  
*Thursday February 14<sup>th</sup>, 2019*  
*\$55<sup>00</sup> per guest*

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*Amuse Bouche*

**Devilled Eggs**  
*Fermented Chili, Pickled Mustard, Chives*

*Appetizers*  
*Two Guests Select Two*

**Endive Salad**  
*Wine Poached Raisins, Smoky Macadamia Nuts,  
Radish, Mint, Honey Mustard Dressing*

**Seared Scallops**  
*Fennel Cream, Beet Masago,  
Smoked Fleur de Sel*

**Smoked Aubergine**  
*Eggplant, Coulis Basquaise,  
Labneh, Dukkah*

**Roasted Bone Marrow**  
*Parsley & Caper Salad, Bourbon Vinaigrette,  
Grilled Bread*

**Duck Hearts**  
*Grilled & Cured Hearts, Arugula, Citrus,  
Pickled Pearl Onions*

**Beef Tartare**  
*Tenderloin, Egg Yolk, Fresh Horseradish,  
Cornichons, Capers, Shallots, French Bread*

*Main*  
*Two Guests Select One*

**Yellowfin Tuna**  
*Peppercorns, Cabernet Sauvignon Sauce,  
Grilled Niçoise Veg*

**Braised Lamb Neck**  
*Bone-In, Creamy White Polenta,  
Mint & Nut Gremolata*

**½ Fried Chicken**  
*Cornmeal Breading, Mashed Potatoes,  
Southern Gravy, Coleslaw*

**Parisienne Gnocchi**  
*Tomato Sauce, Swiss Chard,  
Basil, Ricotta Salata*

*Dessert*  
*Two Guests Select One*

**Cinnamon Heart**  
**Crème Brûlée**

**'Deep'n Delicious'**  
**Chocolate Cake**