

*St. Valentine's Day 2020*  
*\$45 per Person Sharing Dinner Menu*

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*Amuse Bouche*

**Devilled Eggs**  
*Curry, Chives, Caviar*

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*1st Appetizer Course {Between Two Guests Select One}*

**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*

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*2nd Appetizer Course {Between Two Guests Select One}*

**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 {Between Two Guests Select One}*

**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*

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*Dessert {Between Two Guests Select One}*

**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*