

Valentine's Menu



AMUSE BOUCHE

Hibiscus & Citrus Jelly

FIRST COURSE

CHOICE OF

SOUP OF CAULIFLOWER & HAZELNUT

GARLIC TUILLE, VEGAN CREAM FOAM

OR

ROASTED DELICATA SQUASH SALAD

*RED WATERCRESS, SMOKED RICOTTA, PUMPKIN SEEDS PRALINE,
MUSTARD VINAIGRETTE*

SECOND COURSE

CHOICE OF

FOIE GRAS TORCHON

*PEAR MUSTARDA, PICKLED VEGETABLES, BRIOCHE CROSTINI, BITTER GREENS,
POMEGRANATE GLAZE*

OR

CELERY ROOT AND CHESTNUT CUSTARD

VEGAN CAVIAR, SAUTEED CHANTERELLES

MAIN COURSE

CHOICE OF

BEEF PITHIVIER

*BRAISED SHALLOTS, SWISS CHARD, PARSNIP
PUREE, TRUFFLE DEMI-GLACE*

OR

CELERY ROOT "SCALLOPS"

RED QUINOA, BOK CHOY, SAFFRON & BLACK GARLIC BEURRE BLANC

DESSERT

CHOICE OF

CHOCOLATE AMOR MACARON

RED WINE POACHED PEAR, 40% CHOCOLATE, ALMONDS

OR

STRAWBERRY ROSE TART

WHITE CHOCOLATE BUBBLES, STRAWBERRIES IN JUS, VANILLA CREME

\$110 PER PERSON - Optional Wine Pairing Available