

Valentine's Day Tasting Menu

\$78*/PERSON
+\$28 WITH WINE PAIRING

COURSE ONE

CROUSTILLANT DE CANARD, SAUCE MANDARINE

Duck confit croustillant, smoked duck breast, arugula pesto,
mache lettuce, tangerine vinaigrette

Beaujolais "old vines" Aliane '15, Gamay, France, Beaujolais
or

RISSOLES DE CHAMPIGNONS SAUVAGES

Wild mushroom ravioles, morbier cheese,
sautéed chanterelles, port wine reduction

Aliane '15, Pinot Noir, France, Burgundy

COURSE TWO

NOIX DE SAINT JACQUES RÔTIES

Pan seared scallops, roasted acorn squash, orange blossom
mouseline, whipped ricotta, ginger beurre blanc

Montagny 1^{er} Cru Les Tourelles De La Créée '15,
Chardonnay, France, Burgundy

or

HOMARD À LA CITRONNELLE

Lemongrass poached Maine lobster, quinoa, grapefruit,
candied beets, speckled baby romaine,
basil-pomegranate vinaigrette

Montagny 1^{er} Cru Les Tourelles De La Créée '15,
Chardonnay, France, Burgundy

COURSE THREE

ENTRECÔTE DE BOEUF GRILLÉE

Grilled angus rib eye, pomme boulangère, boursin candy,
crispy shallots, cabernet sauce

Ch. St Ahon '12, Cabernet Sauvignon, France, Bordeaux
or

MIGNON DE VEAU AU ROMARIN

Roasted veal tenderloin, tomato-parmesan polenta,
sweetbread croquette, gremolata,
rosemary-marsala veal jus

Ch. Tournefeuille '15, Merlot, France, Bordeaux

DESSERT

ST HONORÉ À LA PASSION

Passion fruit St Honoré,
passion fruit cream, berry coulis

Muscat De Beaumes de Venise Delas Frères, France, Southern Rhône
or

PARFAIT CHOCOLAT ET NOISETTE

Hazelnut-milk chocolate parfait, chocolate dipped strawberry,
honey-caramel sauce

Bodegas Yuste, Aurora, Pedro Ximenez Sherry, Spain, Andalucia

Vegetarian options available.

Chef Owner: Vincent Viale

*Not including tax and gratuity