



VALENTINE'S PRIX FIXE

\$95++ PER PERSON. AVAILABLE 5-9PM 2/13 TO 2/15

1ST COURSE CHOICE OF

LOBSTER BISQUE
POTATO, LEEK, COGNAC, TARRAGON

VENISON TARTARE
EGG, BLACK PEPPER AIOLI, CurrANT AND CORNICHON
RELISH, GRILLED CROSTINI

GREENS SALAD
GOAT CHEESE PANNA COTTA, PICKLED SHALLOT, CITRUS,
PISTACHIO, FINE HERB CREAM DRESSING

2ND COURSE CHOICE OF

SEARED SCALLOP
CELERY ROOT, TOMATO, ARUGULA, OLIVE, PINE NUT,
AGED BALSAMIC

DUCK POT PIE
MUSHROOM, SQUASH, DUCK CONSOMMÉ, SAVORY HERB

CHATEAUBRIAND FOR TWO
BROCCOLI RABE, DUCHESS POTATO,
BEARNAISE, BORDELAISE

3RD COURSE CHOICE OF

WHITE CHOCOLATE LEMON BOMBE
ALMOND CAKE, MARCONA ALMOND

STRAWBERRY "CHEESECAKE"
STRAWBERRY CHANTILLY, GRAHAM CRUMBLE