

VALENTINE'S DAY

\$110

First Course

Crab Salad

Wonton Crisp, Chives, Yuzu Aioli

Second Course

Roasted Beet Salad

Wild Arugula, Goat Cheese, Candied Pecans, Fig Balsamic Reduction

Grilled Spanish Octopus

Pickled Onions, Crispy Potatoes, Haricot Vert, Romesco

Torchon of Hudson Valley Foie Gras

Cranberries / Endive Marmalade / Sauterne Gelee / Toasted Brioche
(Supplement \$18.00)

Intermezzo

Raspberry Champagne Sorbet

Fourth Course

Bone Marrow Crusted Filet of Beef

Foraged Mushrooms, Robuchon Potatoes
Asparagus, Red Wine Reduction

Pan Seared Branzino

Broccolini, Parisian Potatoes, Fennel Soubise, Tomatoes Confit
Horseradish Vinaigrette, Chive Oil

Duck Breast

Cherry Gastrique, Carrot Puree, Baby Beets, Brussel Sprouts
Pickled Radish

Roasted Hen of the Woods

Russian Fingerling Potatoes, Asparagus, Tomato Confit
Black Truffle "Vierge"

Fifth Course

Le Chocolat Sensation

Guanaja Chocolate Crèmeux, White Chocolate Ice Cream
Oreo Cookie Crumble

Le Calamansi

Calamansi Mouse, Crunchy Meringue
Raspberry Jam, Citrus

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— U J I H —

