



Valentine's Day Menu

Four Course Chef Tasting

HORS D'OEUVRES

Classis Escargots In-Shell garlic and parsley butter, toasted breadcrumbs

Seared Hudson Valley Foie Gras green apples, fig jam, croutons

1/2 Dz. Oysters served with mignonette

Shrimp Cocktail (3pc) European cocktail sauce

Roasted Root Vegetables truffle honey, arugula, ricotta salata

Beef Tenderloin Tartar hand chopped, quail egg, potato chips

Parsnip Veloute Soup

Pike Quenelle lobster sauce, crayfish tails

SALADS

Beet & Endive Salad anjou pear, walnut dressing, goat cheese

Green Salad mesclun mix, shallots, radish, mustard dressing

Bibb Lettuce apple, butternut, ricotta salatta, pumpkin seeds, truffle vinaigrette

PLATS PRINCIPALS

Prime NY Strip macaroni gratin, bordelaise sauce

"Bourguignon" braised short rib, button mushrooms, bacon,
pearl onions, burgundy veal jus

Cassoulet roasted duck leg confit and duck sausage, pork belly,
white bean ragout, herbed breadcrumbs

Coq Au Vin potato purée, mushrooms, smoked bacon, pearl onions

Salmon Filet 'A la Plancha' roasted red and golden beets, beurre blanc

Trout Almandine pan roasted trout filet, green beans,
almonds, brown butter, lemon

Roasted Duck Breast celeriac, roasted chestnuts, apple cider jus

Homemade Pappardelle peas, morel mushroom sauce, parmigiano

Red Beet Couscous roasted cauliflower, chick peas, ginger crème fraîche

DESSERT

Chocolate Hazelnut Gateau

Crème Brûlée

Profiteroles

Cheese Tasting

\$69 a person, tax and gratuity are not included.

Joyeuse Saint-Valentin!