



VALENTINE'S DAY 2017

AMUSE BOUCHE

Lobster Soup
foie gras crème, crispy sage

APPETIZER

Reblochon Tartiflette
grilled bread

House-cured Arctic Char
pickled turnip, lemon crème fraîche, pomelo, watercress

Roasted Fingerling Potato Salad
baby kale, Olives, fava beans, grainy mustard vinaigrette

ENTRÉE

Dry-Aged New York Steak
asparagus, artisan romaine, Maytag Farms blue cheese dressing

Black Cod
parsnip puree, brussel sprouts, merguez sausage, cipollini onions

Pan-Roasted Chicken
cauliflower gratin, fricassee of hedgehog mushrooms and duck confit

Mushroom and Brown Rice Risotto
toasted hazelnuts, broccolini, Grana Padano

DESSERT

Chocolate Pot De Crème
Vanilla almond cookie

Passion Fruit Cake
black berries, lemongrass crème anglais

\$65/person (excludes tax & gratuity)



Gluten Free

Executive Chef · *Fred Piehl* Sous Chef · *JC Esquivel*