



VALENTINE'S DAY 2019

\$89 PER PERSON

ONE SELECTION FROM EACH COURSE

FIRST COURSE:

ESCARGOT, Roasted Veal Bone Marrow, Parsley Salad, Baguette

GRILLED SWORDFISH, Sauce Provençale

CRISPY OYSTERS, Charred Lemon, Pimentón Aioli

LOBSTER BISQUE, Manzanilla Sherry, Black Truffle, Chives

SECOND COURSE:

ENDIVE, Radicchio, Black Walnuts, Sherry Vinaigrette

RED BEETS, PX Reduction, Cured Egg Yolk, Poppies

ARTICHOKE SOUP, Lemon, Black Truffle, Idiazabal

ENTREE:

ROSEDA FARMS STRIP STEAK, Charred Scallions, Salvitxada, Marcona Almonds

CASSOULET, Judion Beans, Smoked Pork Jus

PARISIAN GNOCCHI, Wild Mushrooms, English Peas, Two Year Aged Manchego

ROCKFISH, Haricots Verts, Button Mushrooms, Truffle Beurre Blanc

BLUEFIN TUNA, Pickled Sunchokes, Carrot Purée, Roasted Shallot, Saffron Emulsion

DESSERT:

CHOCOLATE SEMIFREDDO, Almond Toffee Crunch, Strawberry Preserves

PAVLOVA, Airy Meringue, Citrus Fruit, Crème Chantilly