

LEVONT

VALENTINE DAY PRIX FIXE MENU

WELCOME CHEERS

SPARKLING WINE & AMUSE BOUCHE

*A complimentary glass of sparkling wine served with the chef's handcrafted bite
Non alcoholic sparkling wine option available*

FIRST COURSE

One Choice Per Guest

WAGYU STEAK TARTARE

Hand-chopped filet mignon mixed with shallots, chives, parsley, capers, French mustard, Tabasco, and Worcestershire sauce, a quail egg.

SHRIMP CARPACCIO

Avocado, beetroot, lemon gel, Espelette pepper marinade, shrimp oil and quinoa cracker

BRUSSELS SPROUTS

Pan-roasted brussels sprouts with sun-dried tomatoes, garlic, herbs, and extra virgin olive oil (Vegan-Gluten Free-Dairy Free)

CRISPY GOAT CHEESE

Crispy phyllo pastries filled with creamy goat cheese and fresh herbs

CHICKEN CROQUETTES

Crispy organic chicken croquettes with a creamy béchamel filling, served with house-made aiolis

BLACK LABEL DUCK TACOS

Duck leg confit served with garlic and onion chutney, coriander, jalapeño, and gluten-free almond tortillas

MAIN COURSE

One Choice Per Guest

COQ AU VIN

Slow-braised bone-in chicken in a Burgundy wine sauce with herbs, onions, mushrooms, carrots, and bacon, Served over mashed potatoes

SAFFRON SEAFOOD RISOTTO

Creamy saffron-infused risotto with calamari and clams, finished with a delicate seafood jus

BLACK GARLIC GNOCCHI

Potato dumplings gnocchi, fermented black garlic, diced chicken breast, light touch cream, parmesan, mushroom

LÉGUMES RÔTIS

Roasted seasonal fresh vegetables, tossed with garlic, EVOO, and lemon (Vegan-Gluten Free-Dairy Free)

BRANZINO

Pan-seared Mediterranean seabass (fillet) with mashed potatoes, sautéed spinach & lemon butter sauce

BEEF BOURGUIGNON

Slow-cooked French beef stew in red wine with carrots, mushrooms, onions, and bacon, served over mashed potatoes

SUPRÊME DE POULET

Free-range chicken sautéed mushrooms and onions, finished with honey, thyme, lime, and ginger sauce

BOEUF CAFÉ DE PARIS

Beef tenderloin and finished with Café de Paris butter, served with mashed potato & asparagus

DESSERT

One Choice Per Guest

ROSE VALENTINE

Chocolate biscuit, raspberry marmalade, almond sponge cake, raspberry and lychee jelly, and 66% dark chocolate mousse

CRÈME BRÛLÉE À L'ESPRESSO

Creamy espresso-infused custard, finished with a perfectly caramelized sugar crust

BEVERAGE

COMPLIMENTARY BEVERAGE

Enjoy a complimentary glass of your choice—wine, cocktail, beer, well drinks or mocktail

95

Per Adult

State Sales Tax & Gratuity Not Included

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please let us know if you have any food allergies or special dietary needs