



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

Red shrimp carpaccio with avocado, beetroot, lemon gel, salmon caviar,
Espelette pepper marinade, shrimp oil, and quinoa crackers

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

Black label duck leg confit with garlic and onion chutney,
gluten-free tortillas, fresh coriander, pickled onions,
and crunchy garlic concassé

MAIN COURSE

One Choice Per Guest

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)

COD BEURRE BLANC

Wild Alaskan cod with creamed leeks,
Cardinal purée, garlic paste & classic beurre blanc saucee

BEEF BOURGUIGNON

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

SUPRÊME DE POULET

Sous-vide free-range chicken served with celeriac purée,
sautéed mushrooms, chicken jus reduction, and mushroom essence

BOEUF CAFÉ DE PARIS

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

DESSERT

One Choice Per Guest

ROSE DE SAINT-VALENTIN

Rose-inspired chocolate biscuit, raspberry marmalade,
raspberry and lychee jelly coulis, 66% dark chocolate mousse,
and crunchy chocolate streusel.

CRÈME BRÛLÉE À LA PISTACHE

Smooth custard enriched with pistachio essence
and sealed beneath a crisp 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