

# Claudette

## SAINT VALENTINE'S DAY

*Three Course Prix Fixe · 95*

### AMUSE

BEET HUMMUS CANAPÉ  
*horseradish yogurt, dill*

### APPETIZERS

*choice of*

BEET AND ROASTED GARLIC SOUP  
*smoked trout croquette, american caviar*

FARMSTAND VEGETABLE RISOTTO  
*black truffle butter, crispy parmesan*

BLACK ANGUS STEAK TARTARE  
*'caesar' sabayon, garlic-parsley crostini*

### ENTRÉES

*choice of*

ROASTED GARLIC GNOCCHI  
*maitake mushrooms, crispy veal sweetbreads  
shaved winter truffles*

PAN ROASTED ATLANTIC HALIBUT  
*toasted israeli couscous, charred scallions, chili, green olives  
preserved lemon beurre blanc*

CREEK STONE FILET MIGNON  
*tallow-fried potatoes, za'atar, brussels sprouts, foie gras jus*

### DESSERTS

*choice of*

CHOCOLATE POT DE CRÈME  
*toasted almonds, harissa whipped cream, maldon salt*

MOROCCAN LEMON TART  
*black and white sesame seeds, preserved lemon*

— SOMMELIER WINE PAIRINGS AVAILABLE —