

# Claudette

## SAINT VALENTINE'S DAY

*Three Course Prix Fixe · 95*

- Sommelier Wine Pairing · 28 -

### AMUSE

BEEF HUMMUS CANAPÉ

*horseradish yogurt, dill*

### APPETIZERS

BEEF AND ROASTED GARLIC SOUP

*whipped crème fraîche, american caviar*

FARMSTAND VEGETABLE RISOTTO

*black truffle butter, crispy parmesan*

BLACK ANGUS STEAK TARTARE

*'caesar' sabayon, garlic-parsley crostini*

BIBB LETTUCE SALAD

*truffle-dijon vinaigrette, shabazi breadcrumbs*

CHICKEN LIVER MOUSSE

*rosé, toasted peppercorns*

- Crémant de Bourgogne Rosé, 'N° 69' J.C. Boisset NV -

### ENTRÉES

ROASTED GARLIC GNOCCHI

*maitake mushrooms, 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*

KUROBUTA PORK CHOP

*coffee and allspice rub, mushroom ragoût, crispy parmesan*

PAN ROASTED AURORA SALMON

*cucumber, dates, horseradish, walnuts*

- Vacqueyras, Domaine de l'Oiselet 2015 -

### DESSERTS

CHOCOLATE POT DE CRÈME

*toasted almonds, harissa whipped cream, maldon salt*

MOROCCAN LEMON TART

*black and white sesame seeds, preserved lemon*

- Maury La Cerisaie, Domaine des Schistes 2011 -