


LE DEPOT

B R A S S E R I E

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Bonne Saint Valentin Tasting Menu

First Course

Oeuf à la Coque *Egg in its Shell*
truffle-potato foam | paddlefish caviar

Second Course

Carpaccio de Thon *Tuna Carpaccio*
pomegranate | walnut | fennel | arugula

or

Rillettes de Bœuf *Beef Rilette*
wild mushroom | beef short rib | sherry gelée | baguette crisps

Third Course

Noix de Saint-Jacques Grilées *Grilled Peruvian Sea Scallops*
snow pea | salsify purée | saffron sauce | pea shoots

or

Truite de Mer Sauvage *Wild Steelhead Trout*
sweet potato dauphinois | confit leeks | charred lemon-dill cream

Fourth Course

Carré d'Agneau *Roasted Lamb Rack*
fingerling potato | lettuce purée | huckleberry gastrique

or

Magret de Canard Rôti *Roasted Duck Breast*
roasted beets | wilted greens | blackberries

or

Homard Poché au Beurre *Butter Poached Lobster*
artichokes barigoule | shiitake | sauce nantua

Fifth Course

Petit Fours

assorted french macarons & sweets for the table

\$150 ++ per person

By Chef Galen Zamarra