



VALENTINE'S MENU

three courses for \$100 per person

HORS D'OEUVRE

CAVIAR & CHAMPAGNE

SMOKED WHITEFISH GALETTE, CAVIAR, CRÈME FRAÎCHE

FIRST

choice of

OYSTERS DE LA BANQUE

BROILED OYSTERS, TARRAGON SABAYON, CAVIAR

TUNA CRUDO

BROWN BUTTER, CAPERS, CELERY, FENNEL

STEAK TARTARE

CERTIFIED ANGUS BEEF, CORNICHON, SHALLOTS, CHIVES,
BONE MARROW PAIN PERDU, BLACK TRUFFLE AIOLI, FOIE
GRAS

SECOND

choice of

CANARD AUX CERISES

HONEY-GLAZED DUCK BREAST, ARMAGNAC SAUCE CERISE,
CELERY ROOT, PISTACHIO

SURF & TURF

6 OZ MANHATTAN STEAK, LOBSTER, QUENELLE DE HOMARD,
SAUCE AMÉRICAINE

SNAPPER GRENOBLOISE

BUTTERNUT SQUASH, APPLE, CELERY, SPRING ONION

DESSERT

choice of

CARAMEL POT DE CRÈME

PROFITEROLES

WHITE CHOCOLATE ENTREMENT

BEVERAGE

ROSE DE FLEUR 15

SILVER RUM, APEROL, LIME, GRAPEFRUIT, TOPPED WITH BRUT
ROSE

VINCENT RUIZ
'LES NOCES ALCHIMIQUES' ROUGE 75
LOIRE VALLEY 2023



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