



VALENTINE’S DAY 2026
Three Course Menu
\$64.95



LES HORS D’OEUVRES



CHESTNUT SOUP

creamy chestnut base, and crostini, topped with chestnut
mousse and crispy prosciutto

FRENCH ONION SOUP GRATINÉE

beef broth, three cheese blend

ESCARGOTS SAUVAGES DE BOURGOGNE

garlic, parsley, butter, baguette

STEAK TARTARE

cornichons, capers, tomato jam, crostini

COUNTRY PÂTÉ

cornichons, frisée salad, grain mustard

LIBERTÉ SALAD

lettuce, tomato, cucumber, chickpeas, bleu cheese,
croutons, house vinaigrette ^v

CAESAR SALAD

parmesan cheese, boquerones, garlic croutons,
black pepper

ENDIVE AND BITTER GREENS

pear, fennel, radish, bleu cheese dressing,
spiced walnuts ^{v,gf}

BEET CARPACCIO

burrata, toasted hazelnuts, pomegranate seeds,
mandarin orange slices, basil oil ^{v,gf}



LES ENTRÉES



BOEUF BOURGUIGNON

red wine braised beef, bacon, carrots, pearl onions,
mushrooms, smashed potatoes ^{gf}

FETTUCINE BOLOGNESE

ground beef & pork, tomatoes, fennel seed, garlic,
pecorino romano cheese

TROUT AMANDINE

green beans, almonds ^{gf}

COULOTTE STEAK FRITES

petite salad, peppercorn sauce, served with frites ^{gf}

POTATO TURNIP MILLE- FEUILLE

served with leek soubise and mushrooms duxelles (v)

NY STRIP STEAK AU POIVRE

asparagus, sautéed mushrooms, garlic confit,
green peppercorn sauce ^{gf}

SEARED FILET MIGNON +10

potato purée, asparagus, truffle port sauce ^{gf}

PENNE AUX CHAMPIGNONS

mixed mushrooms in a truffle cream sauce

SEARED SALMON

potato purée with smoked white fish, medley of
vegetables, asparagus, corn velouté, pickled mustard
seeds ^{gf}

COQ AU VIN

smashed potatoes, mushrooms, baby carrots, pearl
onions, bacon , red wine jus ^{gf}

LOUP DE MER +10

seared & butterflied whole branzino, Israeli couscous,
zucchini caponata, arugula & fennel salad with
tarragon vinaigrette, vadouvan beurre blanc

LAMB SHANK

slowly braised lamb shank with polenta, roquefort
cheese and ratatouille Provençale ^{gf}



LES SUCRES



FLAN À LA VANILLE

POT DE CRÈME AU CHOCOLAT

TARTE AU CITRON

CHOCOLATE MOUSSE CAKE

TARTE AU FROMAGE

SORBET or ICE CREAM

VANILLA CRÈME BRÛLÉE

ILE FLOTTANTE

V- Vegetarian | GF- Gluten Free | Vegan

A 20% service fee will be added to all guest checks and will be used to cover our increasing operational costs. Service fees
are not tips. Tips are not expected, but always appreciated.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.