

# Valentine's Day

PRIX FIXE DINNER 75 | WINE PAIRING 35

## Oyster Rockefeller

East or West Coast Oysters topped with Creamed Mustard Greens & Leeks and finished with Rosemary Thyme Focaccia Breadcrumbs.

## Steak Tartare\*

Quail Egg Yolk, Dijon & Honeybell Balsamic, Fried Caper, Red Pearl Onion, Chive, Tartine de Baguette.

## Mushroom Salad

Roasted Portobello with Garlic, Smoked Salt, Pierre Poivre & Balsamic Vinegar, Cremini Mushroom, Baby Kale, Ricotta Salata, Pine Nuts, Tarragon Vinaigrette.

## Fettuccine Provençale

Tomato Mascarpone Sauce with Sautéed Garlic, Fennel, Zucchini & Cherry Tomato, and Eggplant Purée.

## Arancia Roasted Halibut

Blood Orange Picatta, Sautéed Puntarelle Greens & Medjool Date and Parmesan Farro Risotto.

## Braised Veal Osso Bucco

Saffron Risotto with Parmesan & Mascarpone, Citrus Gremolata, and a Tomato Garlic Sauce with Fennel.

## Prime Filet Mignon

Yukon Gold Potato Gratin with Grana Padano, Garlic & Rosemary, White Asparagus, Organic Mushroom Sauce with Shallot & Truffle Butter.

## Caramelized Pumpkin & Chestnut Risotto

Pumpkin & Chestnut Purée, Diced Butternut Squash, Grated Chestnut, Pumpkin Seed.

## Dessert Tasting

White Chocolate Mousse, Honey Spice Bread S'more with Housemade Chocolate Bar & Marshmallow, Citrus Gelée.

# Four Deux

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## FIG & OLIVE Salad

Manchego, Gorgonzola Dolce, Fig, Apple, Tomato, Olive, Scallion, Walnut.

## Chateaubriand (16 oz)

Grass Fed Beef, Herbes de Provence, Choice of Two Sides, Olive Oil Béarnaise.

## Dessert Tasting

White Chocolate Mousse, Honey Spice Bread S'more with Housemade Chocolate Bar & Marshmallow, Citrus Gelée.

## WINE PAIRING

Sauvignon Blanc – Domaine de Tonnellerie, Sancerre, FR 2016.

OR

Merlot/Cab Sauv – Château Lalande, Cru Bourgeois, Listrac-Médoc, FR 2014.

\*Eating raw or undercooked fish, shellfish, eggs, meat, cheese or unpasteurized cheese increases the risk of foodborne illness.