

St. Valentine's Weekend Dinner Menu

Friday, February 15th through Sunday, February 17th

Three course dinner \$69++ pp or a la carte

Wine pairing \$40++ pp

Make your date exceptional!

ADD *Caviar Service* FOR \$98 PER OZ.

perfect for two, served with Blinis, egg mimosa, chives, sour cream

Appetizers

SLOW POACHED SCALLOPS pumpkin and orange marmalade \$18.95
Santenay 'Clos De Malte', DOMAINE LOUIS JADOT, 2012 \$15

JOSPER GRILLED OYSTERS Warm oysters with nori butter \$16.95
O.G.T. Oyster with gin and tonic, cilantro, cucumber, and dill cream \$16.95

CHAMPAGNE, Taittinger, Brut, Reims, NV \$25

OVEN ROASTED MAINE LOBSTER braised carrots, fennel cream blood orange, saffron sauce \$23.00
Chardonnay, MARGOTE, France, 2017 \$13

RISOTTO IN THE SMOKING FOREST Arborio rice, wild mushrooms, smoked cream
black rice, wild herbs, Burgundy truffle, truffle Espuma \$19.95
Barbera, MICHELE CHIARLO, "Le Orme", Barbera D'Asti, Italy, 2015 \$12

TERRINE FOIE GRASS artichoke, salad truffle at Frisée, buttered brioche \$18.95
Sauternes, CHATEAU LES JUSTICES, France, 2014 \$9

GRILLED MAKREL red beet, cream of green herbs, salmon eggs \$15.75
Chardonnay, RAEBURN, California, 2016 \$15

Main Course

RAVIOLI HEARTS red beet and carrots \$28.00
Vegan Wine, Moscatel Gewurztraminer, FALCATA BLANCO, D.O. Valencia 2017 \$13

GRILLED SWORD FISH salsify, sunchoke, crispy shallot, mussel nage \$42.00
Zinfandel, CLINE, Ancient Vines, Contra Costa County, California, 2016 \$13

OVEN ROASTED MAINE LOBSTER braised carrots, fennel cream, blood orange, saffron sauce \$37.00
Chardonnay, RAEBURN, Russian River Valley, California, 2016 \$15

BEER BRAISED VEAL SHORT RIBS oven roasted roots, wild mushroom waffle \$38.00
Bordeaux, CHATEAU LAVERGNE, France, 2016 \$13

GRILLED BEEF TENDERLOIN big B Too fries, smoked mayo, winter vegetables, Bordelaise sauce \$42.00
Tempranillo, ARTADI, Viñas de Gaín, Rioja, 2015 \$15.5

RIB EYE STEAK FOR TWO WITH ALL THE TRIMMINGS (price is per person) \$43.00
Cabernet Sauvignon, MOUNT VEEDER, Napa Valley, California, 2014 \$19.5

The Dessert

NOT YOUR ORDINARY CHEESE PLATE Melted Raclette Cheese,
Blue cheese ice cream, peperkoek, Parmesan foam and truffle \$18.00
Sauvignon Blanc, DOMAINE PELLÉ, Menetou-Salon Morogues, Loire Valley, France, 2017 \$14.5

LE PRÉ-DESSERT white chocolate caramel cheese mousse
William pear, red wine, red cabbage, red currant sorbet, pomegranate \$12.50
White Porto, SIROCO, Fonesca \$12

APPELBEIGNET WAFFLE green apple beer gel, bourbon honey apple compote, speculoos cookie ice cream \$10.50
Calvados, LeCompte Pays D'auge Original \$13

DAME BLANCHE Vanilla ice cream, meringue, chocolate crisps, whipped cream
meringue stick, Belgian chocolate sauce \$11.50
Smoking Hot Chocolate Martini with Coco Nib infused Vodka, espresso, Godiva chocolate liquor \$14

Inspired by Executive, Chef Bart Vandaele / Chef De Cuisine, Alexander Flores / General Manager, Rinata Gafarova

Start your evening right

L'AMOUR DANS LA VILLE \$15.00 *"Sex in DCity"*

Belvedere vodka, Maraschino – pomegranate syrup, lime juice, spicy cherry bitters, grapefruit foam

J'AIME SES LÈVRES \$15 *"Not Mr. Right"*

Redemption Rye, beet – rosemary syrup, Velvet Falernum, angostura bitters, citrus

CRÉMANT BRUT, DOMAINE RIEFLÉ, Alsace, France, N.V. \$59

RUINART, Brut Rosé, Reims, N.V. \$69 (half bottle)

VEUVE CLICQUOT, Brut, 'Yellow Label', Reims, N.V. \$77 (half bottle)

