

VALENTINE'S DAY

THREE COURSE PRIX FIXE \$79

— Hors d'Oeuvre —

LOBSTER BISQUE

crab, shrimp, brioche croutons, fines herbs

PARMESAN RISOTTO

tomato, stracciatella, garlic & herb crumbs

MUSHROOM & RICOTTA RAVIOLI

truffle butter, pecorino, sage

CAULIFLOWER AGRODOLCE

fava hummus, raisins, pine nuts, capers

SEA SCALLOPS

butternut squash purée, pomegranate syrup,
hazelnut gremolata

ESCARGOTS à la PROVENÇALE

tomato fondue, garlic butter, garlic breadcrumbs

TUNA TARTARE

avocado, sesame, watercress, soy - ponzu, harissa

ENDIVE SALAD

whipped ricotta, winter citrus, tomato, parmesan,
white balsamic vinaigrette, crispy pignoli

— Entree —

ROAST ORGANIC LA BELLE CHICKEN

potato gratin, buttered asparagus, truffle sauce

HONEY GLAZED DUCK BREAST

red beet purée, carrot gastrique, brussels sprouts

FILET MIGNON AU POIVRE

sarawak peppercorn cream sauce, pommes frites

GRILLED LAMB SIRLOIN

potato purée, grilled merguez, rosemary aioli, jus

BRAISED BEEF SHORT RIB

mushrooms, pearl onions, carrots, bacon,
creamy polenta & bordelaise sauce

ATLANTIC COD

roasted with an herb & breadcrumb crust,
haricots vert, lemon, capers, brown butter sauce

FAROE ISLAND SALMON

french lentils, shaved brussels sprouts,
lemon vinaigrette, grain mustard beurre blanc

— Dessert —

MOLTEN CHOCOLATE FONDANT CAKE

framboise anglais, fresh raspberries

WARM FRENCH APPLE TART

pecan streusel, caramel ice cream

CRISP PUFF PASTRY

orange pastry cream, rum butter sauce, almonds

BASQUE CHEESECAKE

blueberry compote

CREME BRÛLÉE

fresh berries

PROFITEROLES

trio of ice creams

BOWL OF BERRIES

chantilly cream

ICE CREAMS & SORBETS