

AMERICAN

BRASS

VALENTINE'S DAY 2021

\$90 PRIX-FIXE

TO START

CHAMPAGNE

moet brut imperial

GOUGÈRE

ossau oraty, mornay, black truffle

CHOICE OF ONE APPETIZER

SEARED FOIE GRAS "TERRINE"

pear chutney, smoked apple, toasted
brioche

10 supplement

ENDIVE SALAD

goat's cheese, bosc pear, candied hazelnuts

CAULIFLOWER SOUP

smoked trout croquettes, trout roe, chervil

TUNA CRUDO

avocado mousse, mango, lime,
crispy quinoa

CHOICE OF ONE ENTREE

ROASTED BEEF STRIP LOIN

crispy potato pavè, roasted root
vegetables, red wine jus

AGNOLOTTI

butternut squash, parmesan cream,
pumpkin seed "tuile"

SCALLOPS

lobster sabayon, crispy leeks, blood orange
vinaigrette

ATLANTIC SALMON

wild mushrooms, romanesco cauliflower,
lemon-basil cream

OPTIONAL SIDES

\$8

CRISPY FINGERLINGS

rosemary, parmesan

ROASTED BRUSSELS SPROUTS

maple-pecan gremolata

ROASTED CAULIFLOWER

vadouvan curry, golden raisins

CHOICE OF ONE DESSERT

MANDARIN OLIVE OIL CAKE

poached pears, rosemary whipped cream

LEMON TRIFLE

fig compote, lemon curd, brown butter
crumble, thyme

CHOCOLATE PASSIONFRUIT TART

dark chocolate custard, passionfruit coulis,
chocolate gelato

20% GRATUITY WILL BE ADDED ON ALL CHECKS