



## Valentine's Day

\$75 three course prix fixe menu

sommelier wine pairing - \$25



### 1st Course

#### BABY BEET SALAD

herbs de provence yogurt, mustard greens, beet vinaigrette

#### GRILLED OCTOPUS

charred lemon, saucisson sec, sauce vierge

#### SCALLOP TARTARE

apple and kohlrabi relish, red sorrel

#### FONDUE (FOR TWO)

gruyère, emmental, white wine, roasted garlic croutons

*Crémant d'Alsace, Marquis de Perlade, Maison Pierre Sparr N.V. or*

*Bourgogne Pinot Noir, Bouchard Pere et Fils 2016*

### 2nd Course

#### HOMEMADE POTATO GNOCCHI

cremini and maitake mushrooms, porcini-cognac cream, black truffle

#### HORSERADISH CRUSTED SALMON

french lentil ragoût, sherry vinegar emulsion, salmon roe

#### SEARED HANGER STEAK

roasted garlic, charred scallion, 'marchand de vin' butter

#### RACK OF LAMB (\$5 SUPPLEMENT)

fondant potatoes, basil pistou, natural jus, red sorrel

*Bourgogne Blanc, Domaine Bernard Moreau 2015.*

*Cahors Malbec, Château Haute-Boire 2016. or Bandol, Château de Pibarnon 2013*

### 3rd Course

#### CHOCOLATE SOUFFLÉ

#### LEMON MERINGUE TARTE

pomegranate molasses

#### APPLE BRANDY BREAD PUDDING

*French 75 or Leopold Brothers Apple Brandy Hot Toddy*

