



VALENTINE MENU 2019

AMUSE

Oyster on Half Shell Champagne Mignonette

1ST

Lobster Ravioli

Wild Mushrooms, Heirloom Tomato, Caramelized Onion, Sauce Américaine

OR

Beet Salad

Trio of Beets, Compress Strawberries, Tender Green, Goat Yogurt, Balsamic

2ND

Butter Poach Beef Tenderloin

Sear Filet, Roasted Bone Marrow with Onion Jam, Potato Puree, Grilled Asparagus, Confit Tomatoes, Red Wine Hollandaise

OR

Sea Bass Oscar Style

Sear Seabass Potato Puree, Asparagus, Confit Tomatoes, Béarnaise Sauce

DESSERT

CHOCOLATE

Soft Chocolate, Chocolate Sponge
Raspberry Foam

OR

FRAMBROISE

Raspberry Mousse, Passion Fruit Curd
Passion Fruit Coulis