

Saint Valentin

February 14, 2024

Cocktails

MA CHERI bsc shot tower gin, clairin, raspberry, lemon, lavender, egg white - 17

L'AMOUR DES DIAMANTS delord blanche armagnac, salers, dolin blanc, rosé, lemon, peychaud - 16

First Course

ENDIVE SALAD almonds, koyo berries, honeycrisp apple, warm bacon vinaigrette

RAW OYSTERS ON THE HALF SHELL mignonette, brandy cocktail sauce, lemon

ONION SOUP GRATINEE caramelized onion, beef jus, crouton, cave-aged gruyère

SMOKED SALMON WITH CAVIAR crispy potato, crème fraîche, red onion, dill

BADGER FLAME BEETS koginut squash, labneh, pomegranate, aged sherry vinegar

CHARRED OCTOPUS eggplant purée, harissa, almonds

PARISIAN GNOCCHI spinach purée, mushrooms, beurre blanc, black truffle

Second Course

TRUFFLE ROASTED CHICKEN roasted baby vegetables, sherry wine jus, black truffle - 105

PETIT STEAK 6oz beef tenderloin, fondant potatoes, bone marrow, hollandaise - 145

LOBSTER RISOTTO snow peas, pearl onions - 135

CHILEAN SEA BASS celeriac purée, orange cauliflower, beurre rouge - 110

PAN ROASTED SQUAB BREAST wild rice pilaf, huckleberry, confit squab legs - 125

ROSEMARY CRUSTED SHENANDOAH LAMB LOIN roasted fingerlings, merguez, lamb jus - 145

WAGYU TOMAHAWK FOR 2 - TBD

Dessert

PISTACHIO CRÈME BRÛLÉE *description*

THREE LAYER CHOCOLATE MOUSSE TERRINE *description*