



# Valentine's Day Menu

Reservation Only – \$79 Per Person

## Course One

### **Seafood Platter For Two**

Colossal Shrimp Cocktail, Fresh Oysters, White Fish Pâté, Spicy Cocktail Cognac Sauce, Champagne Mignonette, & LeRouge Crostini

## Course Two - Choose One Option

### **Carpaccio of Scottish Salmon**

Paddlefish Roe & Chive Butter Sauce, Salad of Fennel & Winter Raddish

### **Kale & Farro Salad**

Bosc Pear, Toasted Pine Nut, Chèvre, Dried Cranberry, Champagne Apple Vinaigrette

## Intermezzo - Refreshing Lemon Sorbet

## Course Three - Choose One Option

### **Day Boat Diver Scallops**

Puree of Roasted Cauliflower, Sultana Raisins, Sliced Almonds, Romesco Florets, 25-year Barrel Aged Balsamic Reduction

### **Vegetable Napoleon**

Layered Seasonal Vegetables, Roasted with Pomodoro Sauce, Fresh Fried Mozzarella, Pesto Arugula Salad

### **Prime Beef Tournedos**

Thyme & Rosemary Duck Fat Potatoes, Caviar Creamed Spinach, Finished with a Charred Cipollini Onion, & Red Wine Reduction

## Course Four - Choose One Option

### **Classic French Opera Cake**

Layers of Delicate Almond Sponge Cake, Rich Buttercream & Chocolate Ganache

### **Bourbon Bananas Foster Crème Brûlée**

Caramelized Banana, Burnt Sugar, Vanilla, Bourbon & Rum Custard

### **Cinnamon Sugar Beignets**

Raspberry & Chocolate-Hazelnut Sauces