

Valentine's Day
Romantic Champagne Dinner

February 14, 2017

PRIX FIXE MENU

First Course

Vichyssoise Soup

*Warm Potato Leek Soup, Spicy Tomato Syrup
Potato Threads*

Second Course

Lobster Salad

*Pickled Baby Beets, Fava Beans, Burrata
Truffle Vinaigrette, Beet Gastrique*

Third Course

Sautéed John Dory

*Green and White Asparagus, Sea Beans, Grapes
Verjus Beurre Blanc*

or

Prime Petite Filet

*Glazed Baby Carrots, Potato Florentine
Madeira Mustard Demi-Glace*

Dessert

Warm Chocolate Fondant
Raspberry Coulis

Complimentary Glass of Champagne

\$95 per person
plus tax & gratuity