



Valentine

4 COURSE SET MENU

\$85

Appetizers

Scallop Ceviche

with peach & dry vermouth marinade, cucumbers, red peppers, celery, and preserved fresnos

Chicken Liver Mousse Parfait

with duck confit, pickled apple, whey caramel, eclair

Starters

Frisee & Apple Salad

pear vinaigrette, toasted walnuts, pickled fennel, crumbled blue cheese, duck prosciutto and duck fat brioche croutons

Wild Mushroom Soup (V)

with creme fraiche and chives

Main Course

Duck Confit (GF)

with lentil & carrot ragout, black garlic duck jus

Seared Salmon

with beurre blanc, Parisien gnocchi, and broccolini

Beef Tenderloin (GF)

red wine demi, parsnip & potato puree, and asparagus

Mushroom Risotto (V+GF)

wild mushrooms, truffle butter, and parmesan reggiano

Dessert

Strawberry Mousse

vanilla sponge cake, basil oil, and fresh strawberries

Chocolate & Caramel Tart

sable tart crust, caramel, pecans, chocolate ganache, whipped cream





Valentine

A LA CARTE MENU



Appetizers

Scallop Ceviche 22

with peach & dry vermouth marinade, cucumbers, red peppers, celery, and preserved fresas

Chicken Liver Mousse Parfait 21

with duck confit, pickled apple, whey caramel, eclair

Starters

Frisee & Apple Salad 12

pear vinaigrette, toasted walnuts, pickled fennel, crumbled blue cheese, duck prosciutto and duck fat brioche croutons

Wild Mushroom Soup (V) 11

with creme fraiche and chives

Main Course

Duck Confit (GF) 44

with lentil & carrot ragout, black garlic duck jus

Beef Tenderloin (GF) 49

red wine demi, parsnip & potato puree, and asparagus

Seared Salmon 44

with beurre blanc, Parisien gnocchi, and broccolini

Mushroom Risotto (V+GF) 36

wild mushrooms, truffle butter, and parmesan reggiano

Dessert

Strawberry Mousse 13

vanilla sponge cake, basil oil, and fresh strawberries

Chocolate & Caramel Tart 13

sable tart crust, caramel, pecans, chocolate ganache, whipped cream

