



MARCHÉ
moderne

La Saint-Valentin

Tuesday, February 14th, 2023

Seatings available at 4 p.m., 6 p.m. & 8 p.m.

La Saint-Valentin

A Touch of luxury

**LE COCKTAIL ~ SAINT VALENTIN CHAMBORD
FRAMBOISE LIQUOR, KETEL ONE CITROEN,
MAPLE LEMON FOAM 20**

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**TWO SOFT PETITES BRIOCHES LOBSTER &
CAVIAR ROLLS - MAINE LOBSTER & KALUGA
CAVIAR - ESTRAGON 55**

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**DUNGENESS CRAB LEGS - CELERY AND
TOMATO WATER GELÉE - COCKTAIL SAUCE
MODERNE - AVOCADO 36**

La Saint-Valentin

LE MENU

AMUSE BOUCHE

BIG EYE TUNA & HAMACHI CEVICHE AU CITRON VERT CUCUMBER - PASSION FRUIT - MANGO SALSA - MANGO YUZU AND CHARRED PEPPER ESPUMA

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WINE PAIRING: ESTERLIN - BRUT - ÉCLAT - CHAMPAGNE - NV

FIRST COURSE SELECTIONS

PORK BELLY & NEW ZEALAND LANGOUSTINE - CURED & ROASTED - LANGOUSTINE PRAWN - BLOOD ORANGE

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SCALLOPS - FARCIS WITH BLACK GARLIC AND GENTLY POACHED IN BROWN BUTTER BRAISED TOMATO AND LEMON MOSTO - TAPENADE EMULSIFIÉE - SWEET POTATO & LEMON BEIGNET

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OYSTERS - SIX ON THE HALF SHELL - TWO MIGNONNETTES OR SORBET DU MOMENT

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MARKET SALAD - PARSLEY SALAD OF ENDIVE - RADICCHIO - TOMA CHEESE - ROSETTE DE LYON - TOMATOES - FRESH CHICK PEAS - OREGANO - LEMON VINAIGRETTE - CHATEAU DE LUZ OLIVE OIL

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SMOKED AND GRILLED OCTOPUS - PIPERADE BASQUE OF SHISHITO PEPPER SALSA VERDE - JUS DE SAFRAN & CHORIZO

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WINE PAIRING: POUILLY-FUISSÉ - MANOIR DU CAPUCIN "SENSATION" - CHARDONNAY - BOURGOGNE - 2018

La Saint-Valentin

LE MENU

MAIN COURSE SELECTIONS

**“NAVARIN DE CANARD AU VIN JAUNE ET PETITS NAVETS”
DUCK - BABY TURNIPS - PETITS ONIONS - POTATO GNOCCHI
- SHALLOT CONFIT FOAM**

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**ENTRE UN WELLINGTON ET UN PITHIVIER OF PRIME FILET -
FILET - TRUFFLE & CHANTERELLE LUXURY DUXELLE -
CAMELIZED SHALLOTS - HEIRLOOM SQUASH IN BEEF TALLOW
- JUS AU POIVRE FLAMBÉ AU COGNAC**

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**ROASTED BLACK SEA BASS LEEK EN PASTILLA WITH A TOUCH
OF HARISSA AND CUMIN - JUS DE CITRON CONFIT - MARCONA
ALMONDS**

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**WINE PAIRING: CHÂTEAUNEUF DU PAPE - DOMAINE GALEVAN
- RHONE - 2019**

La Saint-Valentin

LE MENU

DESSERT COURSE SELECTIONS

**“MILLEFEUILLE NAPOLÉON” COCONUT CRUSTED -
CHOCOLAT AU LAIT - PASSION FRUIT - COCO MANGO
ICE CREAM WHITE & DARK CHOCOLATE FEUILLETINE**

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**“MILLEFEUILLE NAPOLÉON ” PISTACHIO MERINGUE
CRUSTED - YUZU MOUSSELINE - CASSIS MOUSSELINE
- RASPBERRY MARINATE IN CHAMBORD - STRAWBERRY
ICE CREAM - CRISPY STRAWBERRY**

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SELECTION OF FOUR CHEESES - ALL ACCOMPANIMENTS

\$179 Per Person Food Only | \$65 Wine Pairing
Menu Subject To Change