

MARCHÉ MODERNE-CRYSTAL COVE

La Saint-Valentin

WEDNESDAY, FEBRUARY 14TH, 2024

THINGS YOU CAN ADD TO YOUR MENU

Sea Urchin And Caviar : Brioche Bites, Oregano And Maui Onion Chutney 55 (2 Bites)
Dungeness Crab : Celery And Tomato Water Gelée, Cocktail Sauce Moderne, Avocado 36

MENU

AMUSE BOUCHE

Lobster Soupe Du Pays Basque, Grilled Octopus Tartine

wine pairing

Champagne - Pierre Trichet - Extra Brut Premier Cru - NV

FIRST COURSE SÉLECTIONS

OYSTERS - Six On The Half Shell, Yuzu Kosho

SCALLOP CRUDO - Medjool Date, Hazelnut, DOP Balsamic, Crustacean Brown Butter, Lime

SASHIMI HAMACHI - Lemon Oil, Green Onion, Micro Cilantro, Mango-Yuzu-Jalapeno Sorbet

COMPOSÉ SALAD - Quinoa, Persimmon, Cauliflower Somité, Fuji Apple, Dried Cherries, Holey Cow Cheese, Mozzarella, Celery, Burnt Walnut, Mint, Parsley, Red Onion, Chopped Garlic, Oregano Vinaigrette,

BISTRO FILET STEAK TARTARE - Bien Parisien

PAN SAUTEED SEPIA - Cuttlefish, Piperade Shishito Pepper, Salsa Verde, Jus De Safran & Chorizo

wine pairing

Bordeaux Blanc - Château Marjosse Entre Deux Mers - 2020

MAIN COURSE SÉLECTIONS

DIEPPOISE OF MAINE LOBSTER

Petite Shrimp, Mussel Fumet With Crème Fraiche, Sunchoke And Potato Dumplings

BONE IN SHORT RIB, MOUSSELINE DE POMME TERRE

Robuchon Style Potato Purée With Onion Butter, Seasonal Wild Mushrooms

PAVÉ OF LIGHTLY SMOKED KING SALMON

Caviar Vermouth And Lemon Butter Jus, Melted Leek And Sorrel

wine pairing

Chateauneuf Du Pape - Domaine Galevan - Rhone Blend - 2021

DESSERT SÉLECTIONS

GRAVENSTEIN APPLE & CALVADOS TARTE

Crème Fraiche Mousseline, Calvados Ice Cream

BETWEEN A PAVLOVA & A VACHERIN

Grapefruit Mousseline, Grand Marnier And Pamplemousse Ice Cream,
Biscuit Joconde Noisette, Grapefruit Gel, Meringue, Tahitian Vanilla Crème