



# THREE DAYS *of* VALENTINE'S

Friday, February 14th  
4p.m. - 6p.m. - 8p.m.

Saturday, February 15th  
4p.m. - 6p.m. - 8p.m.

Sunday, February 16th  
4p.m. - 6p.m. - 8p.m.

## FEATURED CHAMPAGNE

Half Bottle of Billecart Salmon Brut Rosé \$120

## FEATURED COCKTAIL

Rougir De Plaisir

Vodka, Rose Water, Lychee Cordial, Strawberry Puree, Lemon Juice



## FOUR COURSE MENU

### AMUSE BOUCHE SCALLOP CRUDO

Basil Emulsion, Espelette & Strawberry Gelée, Citronette, Petite Basil

*Wine Pairing - Hubert Meyer, Cremant Alsace Sparkling Rose, France*

### *First Course Selections*

Select One

### SIX OYSTERS ON THE HALF SHELL MIGNONETTE

#### SASHIMI HAMACHI "VERSION 2"

Citronette, Mangue, Coriandre Fraiche

Hamachi Sashimi, Mango-Yuzu-Jalapeno Sorbet, Lemon Oil,  
Green Onion, Micro Cilantro

#### SPANISH QUINOA SALAD

Quinoa, Frisee, Arugula, Chorizo Palacio, Manchego Cheese,  
Pine Nuts, Piquillo Peppers, Smoked Paprika Vinaigrette

#### PRAWNS + TRUFFLE GRILLED OCTOPUS

Parsnip Mousseline, Vin Jaune Chicken Bouillon,  
Crispy Panais, Wilted Cresson

#### PATÉ EN CROUTE OF DUCK LIVER

#### MOUSSE SAUTERNE GELÉE

Duck Prosciutto & Toast

### SEARED MERGUEZ SPICED BIGEYE TUNA + TARTARE

Seared Rare, Potato, Fennel, Celery, Coriander,  
California Olive Oil Citronette, Émulsion Berbere

*Wine Pairing - Louis Latour, Montagny Premier Cru, La Grand Roche, 2022*



### *Main Course Selections*

Select One

#### LA BOUILLABAISSE "MARCHÉ MODERNE"

#### LOTTE ET HOMARD

French Monkfish, Maine Lobster, Poisson De Roches, Cape May Scallop,  
Spanish Octopus, Mussels, One Prawn, Monterey Bay Calamari,  
Manilla Clams, Fennel, Potato, Tomate Roti, Crouton, Rouille

#### ROASTED MARY'S CHICKEN BREAST AU CALVADOS

Farcis With Brioche Apple, Prosciutto, Jus Au Calvados,  
Caramelized Sunchoke

#### ANGUS FILET - SHORT RIB

Short Rib Cube Braised Au Vin, 4oz Of Roasted Angus Filet,  
Morbier Pommes Lyonnaise

*Wine Pairing - Mercurey, Vincent & Jean Pierre, Premier Cru, La Chassière, 2022*



### *Dessert Selections*

Select One

#### CHOCOLATE SOUFFLÉ CAKE

Espresso Mousseline, Gianduja Gelato

#### RASPBERRY CHAMBORD CRÈME BRULÉE

Pistachio Financier

#### SELECTION DE FROMAGE

\$185 PER PERSON FOOD ONLY | 3 WINE PAIRING \$79

*Menu Subject To Change*

*Chefs / Proprietors: Amelia & Florent Marneau*