# Valentine's Day 2021 MARCHÉ MODERNE

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Friday, February 12th - Saturday, February 13th - Sunday, February 14th

This year, we will be offering three days and two ways to celebrate L'Amour.

Whether you'd like to dine on our patio or prefer takeout dinner packages, you can count on Chefs Florent, Amelia and the Marché Moderne team to make it a memorable and special occasion. Please view the menu below. Reservations and orders will be taken over the phone beginning Wednesday (2/3) at noon by calling 714-434-7900. Limited reservations will be also be available via Opentable. Please note that Valentine's Day patio dining and takeout dinner packages will have limited availability - first come, first-served.

Menu

Amuse Bouche "Steak & Egg Soigné" Raw Beef Tartare & Kaluga Caviar Fresh Horseradish, Pickled Carrots, Onions, Pommes Soufflé

### First Course

Fresh Dungeness Crab, Avocado, Pickled Mango, Tomato Water Gelée, French Radish, Herbes Fraiche Cucumber & Pickled Bell Pepper, Lemon And Chive Mousseline

Second Course Bone Marrow, Shrimp, Scallops, Lobster, Truffle Risotto Noilly Prat French Vermouth And Mushroom Nage

Main Course Braised Veal Cheek & Roasted Beef Filet, Fondue De Potato And 36 Months Comté Jus Naturel De Braisage, Sunchoke Foam, Sunchoke Confit, Crispy Sunchoke

> \* Dessert

Macaron La Saint Valentin Chambord, Raspberry, Valrhona Chocolate, Texture De Framboise Et Chocolat Blanc

### AVAILABLE FOR BOTH PATIO DINING AND CURBSIDE TAKEOUT



Featured Champagne ½ Bottle Of Billecart Salmon Brut NV \$65

Featured Cocktail Framboise And Chambord Martini, Titos Vodka, Lemon Juice, Lemon Grass Foam \$18 (Available To Go without Foam)

> Patio Dining \$155 Per Person Food Only 4 p.m. To 9 p.m. (Limited Seating Available)

> Curbside Boxes "A Emporté" \$135 Per Person 1 p.m. to 4 p.m. Pickup at Restaurant

Please call 714-434-7900 to place your order beginning Wednesday 2/5 at noon

# *A la Carte* plateau de fruit de mer

6 Shigoku Oysters On The Half Shell + Lemon + Mignonettes

6 Shrimps + Cocktail Sauce

6 Mussels With Fennel Escabeche

Crab And Yuzu Aioli

Scallop Carpaccio With Lemon Truffle Vinaigrette

> Hamachi Kosho Dressing Puff Rice And Scallion

Tuna Sashimi, Black Garlic Emulsion

\$99 Serves (2) Two

### MARCHÉ MODERNE

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