

ST. VALENTINE'S DAY 2020

TO BEGIN THE NIGHT, YOUR CHOICE OF...

Double consommé of French Périgord winter black truffles

Petite lettuces with fresh herbs and a ginger vinaigrette

Grilled asparagus with a morel mushroom ragout

Scrambled eggs in their shell with Russian Osetra caviar

Salmon and oyster tartar with gaufrette potatoes

Seviche of Nantucket bay scallop with a pomegranate salsa

Handmade fettuccine with French Périgord winter black truffles

Spanish Iberico naturally cured ham with Cavaillon melon and an aged balsamic vinegar

A FEW TINY TREATS FOR THE TABLE...

A half dozen Kumamoto oysters on the half shell 36

A half dozen Kumamoto oysters on the half shell with cucumber and Russian golden Osetra caviar 85

An ounce of Russian golden Osetra caviar with traditional accouterments 155

An ounce of Kaluga Select Golden Osetra caviar with traditional accouterments 205

French Périgord winter black truffle risotto 100

Handmade fettuccine with French Périgord winter black truffles 100

AND THEN, YOUR CHOICE OF...

Grilled fillet of Dover sole with spinach, wild mushrooms and a lemon sauce

Crispy black sea bass with a saffron leek confit

Twice baked Yukon Gold potato with Maine lobster and French Périgord black truffles 30 supplemental

Grilled fillet of King salmon with a corn succotash and a red pepper coulis

Roasted Guinea hen with carrot spätzle and porcini mushroom sauce

French Périgord winter black truffle risotto 30 supplemental

Roasted loin of veal with asparagus, potato gnocchi and a morel mushroom ragoût

Grilled prime filet mignon with haricots verts, artichoke hearts and wild mushrooms with a red Burgundy sauce

Japanese Kobe steak with Chinese long beans, pommes allumettes and a green peppercorn sauce 50 supplemental

AND LAST, BUT CERTAINLY NOT LEAST, YOUR CHOICE OF...

Baked Alaska

Fallen chocolate soufflé cake with whipped cream

Strawberry rhubarb crisp with crème fraîche ice cream

Red raspberries and blueberries with vanilla bean ice cream

An assortment of French and American cheeses

\$ 165.00 per person