AMUSE BOUCHE & WELCOME DRINK

We would like to welcome you with a glass of Champagne or our "French Kiss" Valentine's Day Cocktail

Siberian Royal Caviar
served on a blini w/ classic accompaniments
Gf

or

Ratatouille
Provençal vegetable ragout: tomato, zucchini, eggplant, bell peppers & Béchamel sauce
veg

TO START

Chestnut Velouteé
Roasted chestnuts, porcini mushrooms, aged Parmesan, thyme & crème fraîche
veg

or

Terrine de Foie Gras
Cacao marbled Hudson Valley Foie, flavored w/ Sauternes, served w/ toasted brioche & lingonberry compote

or

Escargots // en brioche
Sautéed w/ garlic butter, tomato concassée & Pastis

Saffron Sea Scallops
Charred Maine scallops*, roasted cherry tomatoes, saffron, lemon butter sauce, basil & micro greens
Gf

or

Salade de Chèvre Chaud
Butter lettuce, baked local goat cheese on crispy baguette, truffle honey, pear, walnut & Champagne vinaigrette
veg

ENTRÉES

Truffle Gnocchi-flette
Black truffle potato gnocchi, bacon, touch of cream, caramelized onions, Gruyère cheese, topped w/ freshly shaved black truffles
Skip the bacon to make it vegetarian
* *Add* Fresh Black Truffles $40

Colorado Rack of Lamb
Roasted rack of lamb, rosemary & lemon, served w/ golden crust potato gratin from Savoie

Lobster Risotto
Lobster Tail over saffron risotto, rainbow carrots & garlic butter sauce

or

Filet Mignon 6oz // aged 14 days
Tenderloin Steak w/ truffle-whipped potatoes, roasted cherry tomatoes, grilled asparagus & peppercorn sauce

Royale Fondue
fondue is prepared gluten-free & vegetarian
Melted Gruyère, Vacherin, Beaufort & Comté, Champagne, touch of Kirschwasser

Served w/ warm crispy bread, assorted charcuterie, roasted potatoes & vegetables

gluten-free bread available 2-PERSON MIN. ORDER

LE FINALE

Eispalatschinke
Crêpe filled w/ pistachio ice-cream, served w/ crème Chantilly, roasted pistachios & Nutella

Fondue au Chocolat
served w/ strawberries, bananas, pain perdu & marshmallows

or

Pure Love
Crêpe w/ sugar, butter, lemon
add: strawberries, bananas, dulce de leche, whipped cream, vanilla ice cream

Midnight in Paris
Crêpe w/ vanilla crème brûlée custard & crispy caramel