

Valentine's Day Menu

Four Course Degustation Menu for two
\$59.00 per person

Canapés

Foie Gras et sa Coquille Saint Jacques
Hudson Valley foie gras torchon, Poached scallop
pickled mustard seeds, minus 8 vinegar, toasted brioche

Salade de Chicorée et d'Arugula aux noix
endive and arugula salad with candied black walnuts,
bleu d'auvergne and walnut vinaigrette

Calotte de Boeuf Grillée au Beurre Colbert
herb roasted Nieman Ranch Beef, potato galette
sweet garlic mousse, thumalina carrots, sauce beurre Colbert
or
Raie a la Bordelaise "Chef Auguste Escoffier"
roasted skate wing, fennel confit, fresh herbs, served with a Bordeaux wine sauce

Terrine au Chocolat Noir
dark chocolate "terrine", raspberry coulis, Table side service

Mignardises