

le menu La Saint Valentin 2018



hors d'oeuvres

AHI TUNA TARTARE
leek, avocado, yellow pepper, blood
orange, red cabbage pesto, truffle oil
\$10

CLAMS CASINO
shoulder bacon, panko, gruyere,
red pepper, chives
\$15

les plats principaux

each entree is served with wedge salad: goat cheese, almonds, heirloom tomatoes,
boiled egg, pancetta, roasted golden beet vinaigrette

LOUP DE MER

Chilean Seabass, Snow Pea Puree, Fried Gnocchi, Micro Greens
\$32

LE FILET DE BOEUF

Filet Mignon, Cheesy Marbled Potatoes, Asparagus Ribbons,
Bordelaise Sauce, Shaved Truffle
\$30

POULET CONFIT

Chicken Quarter, Tabasco, Panko, Turnip Puree, Sweet Peas,
Shaved Truffle, Marrow Butter
\$26

Dessert

CHEESECAKE DE VELOURS ROUGE

Red Velvet Cheesecake, Strawberry Whipped Cream, Cherry Macaron
\$12