

Valentine's Dinner

Tuesday, February 14th, 2023

CAVIAR			
Classic White Sturgeon	105	Golden Kaluga Hybrid	120
Golden Ossetra	175	Petrossian	460
additional charge			

Appetizers (choice of):

Mushroom Soup

Black Périgord truffle

Baby Beet Salad

house made ricotta, honey pistachio dressing, fennel, and coriander

Tuna Tartare

sesame vinaigrette, crispy wonton

Escargot

garlic herb butter

Foie Gras Torchon

Fig jam & Brioche

Entrée (choice of):

Petit Filet

spicy shrimp diablo, pommes puree, peppercorn sauce

Grilled Quail

creamy polenta, arugula salad with goat cheese and sundried tomatoes, shiitake mushroom demi

Lobster Risotto

tarragon butter, Black Périgord truffle

Pan Seared Halibut

Parsnip puree, steamed leek with hackleback caviar, Champagne sauce

Cajun Chicken

cajun spiced chicken breast, beurre-blanc, French fries

Pan Seared Loin of Lamb

Potato au gratin, chanterelle mushroom sauce

Supplement Périgord Black Truffle \$75

Dessert (Choice of):

Chocolate Mousse

raspberries

Lemon Tart

Raspberry sauce, mixed berries

\$150 per person