

BE MY VALEN TINE

Please choose one option from each course

APPETIZER

Fresh Shucked Oysters
apple balsamic mignonette, tabasco + lemon

Charred Citrus Arugula Salad
crispy shallot, sumac spiced pita, beet ricotta hummus
+ aperol vinaigrette

Duck Confit Bisque
cranberry focaccia + chevril

MAIN

Beet Risotto
almond cheese + watercress

Truffle Ricotta Gnocchi
burrata + wild mushrooms

Roasted Halibut
caviar, lemon herbed fingerling potatoes, asparagus, fennel
+ orange ginger beurre blanc

Sous Vide Cornish Hen
celeriac & sunchoke purée, pickled cherry pepper, parsnip crisps
+ herbed demi

Beef Tenderloin
sweet potato & mascarpone purée, hericot verts amandine
+ mushroom duxelle demi

SWEET

Cassis Lemon Tart
Chocolate Mousse & Strawberry Rose Heart
Delysées Assorted Macarons