Valentine’s day 2021

Red Roses
ahi tuna with golden oscetra caviar

Red Napa Cabbage Salad
radicchio, homemade ricotta, cara cara orange vinagrette, brulee pistachio

Roasted Tomato and Garlic Bread Soup
poached white shrimp, fine herbs

Love Letters
goat cheese ravioli, roasted pumpkin, pumpkin seeds, rainbow chard, sage

Butter Poached Lobster
black truffle, celery root, chervil

Grilled Grassfed Beef Filet
potato gratin, haricot vert, BB&C steaksauce fried onion

Assorted Sweet Endings

$75.00 per person
or
$200.00 per couple
with a bottle of Cremant de Bourgogne Brut
or L’Heureu Cava Brute Rose