

VALENTINE'S DAY 2025

The French

\$85 per person exclusive of tax & gratuity

1ST COURSE

CHOICE OF:

Tuna Tartare

Soy-Lime Vinaigrette, Socca, Olive Tapenade, Frisee

Shrimp Cocktail

House Cocktail & Sauce Remoulade

Beef Tartare

Hand Cut Beef Tenderloin, Cornichon, Shallot, Dijon Mustard, Farm Egg Yolk

Brulee Oysters

Champagne Sabayon, Caviar, Chive

Roasted Beet Salad

Smoked Beet, Burrata, Pickled Mustard Seed, Caper, Champagne Vinaigrette

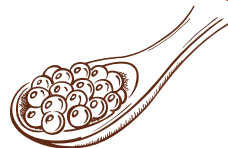
Classic Caesar Salad

Little Gem Romaine, Parmigiano, Anchovy-Garlic Dressing & Herbs de Provence Crouton

A SERVICE OF CAVIAR *(supplemental)*

French Crystal Baerii (30 grams) \$150.00 / (100 grams) \$300.00

Blini, Egg Yolk, Egg White, Red Onion, Cornichon



2ND COURSE

CHOICE OF:

Duck Leg Confit

Sarladaise Potato, Onion, Garlic, Bacon, Sherry Gastrique

Crispy Skin Salmon

Cauliflower & Parsnip Puree, Tarragon Brown Butter, Baby Watercress

Braised Short Rib

Roasted Pumpkin Puree, Swiss Chard, Gremolata

Roasted Veal Chop

Pomme Mousseline, Roasted Baby Carrot, Veal Jus

Seared Halibut

Romesco, Charred Broccolini, Nduja Butter

Wood Grilled Filet Mignon

Forest Mushroom, Onion Soubise, Rosemary Oil

Chicken Fricasse

Mushroom, Shallot, Bacon

Roasted Pumpkin Risotto

Espelette Creme, Toasted Pine Nut, Parsley

ENTREE FOR TWO +100

12 oz Butter Poached Lobster Tail with 10oz Filet topped with Crab Cake Bearnaise & Asparagus



3RD COURSE

CHOICE OF:

Chocolate Fraisier

Chocolate Cake, Strawberries, Chocolate Mousse, Mini Caramel Profiterole

Persian Love Cake

Almond Pistachio Torte, Yogurt Mousse, Passionfruit, Pomegranate Coulis

FROM THE BUTCHER'S BLOCK

\$125 per person exclusive of tax & gratuity

(choice of 1st and 3rd course plus choice from below)

New York Strip, #4 Wagyu AU (12oz)
Filet Mignon, Queensland AU (8oz)

NY Strip MS #7-8, Queensland AU +75
Ribeye, USDA Black Angus (14oz)+40

SAUCES

(CHOICE OF)

Sauce Au Poivre
Bearnaise
Bordelaise

SIDES

(CHOICE OF)

Baby Green Beans
Grilled Asparagus
Potato Mousseline

Kindly note that our pre-fixe menu cannot be divided between guests. A 20% gratuity will be applied to all checks. We appreciate your understanding and patronage.

*Undercooked fish shellfish, eggs or meat increased the risk of foodborne illnesses. Every effort will be made to accommodate food allergies. Should we be unable to do so, we apologize in advance.

*There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.