

THE FRENCH

BRASSERIE ✦ RUSTIQUE

Valentine's Day 2020

\$80 Per Person

First Course (Choose One):

- Beet Salad:** *lentils, chermoula, feta cheese, pistachio*
Lobster Bisque: *butter poached lobster, crème fraîche*
***Half Dozen Oysters:** *champagne mignonette granite, caviar*
Wood Grilled Artichoke: *lemon aioli*
***Foie gras torchon:** *Meyer lemon jam, brioche*
Baked Onion Soup: *Emmentaler cheese*

Second Course (Choose One):

- *Pan-Roasted Sea Scallops:** *risotto, parmesan, chive*
Filet Mignon: *butter poached lobster, hen of the wood mushrooms*
Roasted Duck Breast: *coffee-cocoa rub, brussels sprouts, parsnips*
Pan Seared Branzino: *artichokes Barigoule*
***Airline Chicken Breast:** *mushroom duxelles, asparagus, prosciutto, truffle jus*
Wood Roasted Lamb Chop: *ras al hanout, couscous, black garlic, lamb jus*

Dessert (Choose One):

- *Wildflower Honey Crème Brûlée**
Profiteroles: *pistachio mousse, chocolate sauce*
Baba au rhum: *sweetened mascarpone, mint*
***Caramelized Chocolate Crémeux:** *local strawberries, brioche, sea salt*

Cupid's Wine Upgrade: \$50 per person (Choose Three Glasses)

- Sauvignon Blanc...** *Sancerre "la Moussiere" 2018 – Val de loire*
Chardonnay... *Bourgogne "Les Charmes" 2016*
Pinot Noir... *Mercrey "Les vignes de Maillonges" 2016*
Cab./Merlot... *Chateau Chasse-Spleen 2012 "Cru Bourgeois exceptionnel"- Bordeaux*
Grenache/Syrah/Mourvedre... *Coudoulet de Beaucastel 2017- Cotes du Rhone*
Merlot... *Chateau Fourcas-Borie 2015 "Listrac"- Bordeaux*
Pinot Noir/Pinot Meunier/Chardonnay... *Champagne Deutz Brut millesime 2012*

Valentine's Champagne \$70 per person

- ½ Champagne Deutz Classic*
Pinot Noir – Pinot Meunier – Chardonnay
This "Classic Champagne is the most eclectic of the Deutz range

Champagne Deutz "Blanc de blancs"
100% Chardonnay

In appearance, this Champagne is seductive...the finish offers great purity

Champagne Deutz brut millesime 2012
65% pinot Noir – 20% Chardonnay – 10% Pinot Meunier
For lovers of "dessert Champagnes"