



THE FRENCH

BRASSERIE  RUSTIQUE



Valentine's Day



FIRST COURSE [CHOICE OF]:

- BAKED ONION SOUP** Emmenthal Cheese & Rich Beef Broth
- BEEF Tartare** Truffle Vinaigrette, Sottocenere Cheese & Perigord Black Truffle
- Oysters Rockefeller** Spinach, Comte Cheese & Pernod
- Chilled Blue Crab Salad** Avocado, Yuzu-Lemon Dressing & Blood Orange
- Fried Local Squash Blossoms** Maine Lobster, Scallops & Sauce Americaine
- Shaved Brussels Sprout Salad** Honey Crisp Apple, Roquefort, Candied Walnuts



PASTA COURSE [CHOICE OF] SUPPLEMENT +\$25.⁰⁰:

- Acquarello Risotto** Roasted Ruby Beets, Cypress Hill Goat Cheese & Pistachio
- Foie Gras Agnolotti** Lobster Tail, Lobster Consomme & Braised Artichokes

SECOND COURSE [CHOICE OF]:

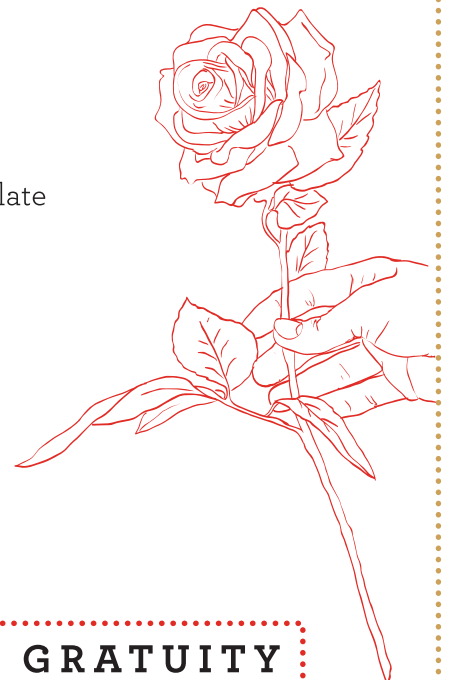
- Butter Poached Halibut** Roasted Caulini, Blood Orange & Champagne Butter
- Wood Grilled Dutch Veal Chop** Roasted Potato, Asparagus & Lemon Oil
- Roasted Sea Scallops** Braised Leek Soubise, Prosciutto & Mushroom Creme
- Lamb Rack Persillade** Cous Cous, Caulini, Sundried Tomato Vinaigrette
- Spanish Branzino** Sauce Vierge, Roasted Potatoes & Herbs de Provence
- USDA Prime NY Strip Steak** Brasserie Frites, Bone Marrow Butter
- Oven Roasted Chicken** Potato Mousseline, English Peas & Bacon Lardon

THIRD COURSE [CHOICE OF]:

- White Chocolate Panna Cotta** Strawberries & Hazelnuts
- Red Velvet Cake** Sweetened Cream Cheese & Shaved Dark Chocolate
- Baba au Rhum** Mascarpone & Rhum Sauce

WINE PAIRING [GLASS OF]:

Fleur d'Or Sauternes **OR** Cabral Port



\$ 125.00 PER PERSON PLUS TAX & GRATUITY