

Valentine's Menu

\$145 per person

shareables

Gougeres with Pate

Blini with Caviar

Spot Prawn Crostini

Belgian Endive Spoon
with Beet & Blood Orange Salad

course one

Grilled Quail, Lemongrass, & Consommé

or

Tuna Carpaccio with Rye Toast & Foie Gras

course two

Risotto with Oxtail & Porcini Mushroom

or

Caramelle Pasta with Fontina Fonduta & Candied Walnuts

course three

Lobster Thermidor

with Fondant Potato, Baby Vegetables & Brandy Sauce

or

American Wagyu Mille-feuille
with Seared Foie Gras, Roasted Turnips & Grapes & Sauce Bordelaise

dessert

Coffee & Doughnuts or Tea & Biscuits

and

White Chocolate Mousse
Ladyfingers, Raspberry Curd, Pomegranate Gelee & Fresh Mint