



VALENTINE'S DAY 2025

FOUR COURSE PRE FIXE MENU...125
MAKE ONE SELECTION FOR EACH COURSE



FIRST COURSE

STELLAR BAY OYSTERS ON THE HALF SHELL

calamansi mignonette

MUSHROOM BISQUE

rainwater madeira, brioche crouton, rosemary oil

SEARED HUDSON VALLEY FOIE GRAS

toasted brioche, dark chocolate, pomegranate gastrique

LOBSTER BISQUE

butter poached lobster, vadouvan

SECOND COURSE

HONEYCRISP APPLE & KOHLRABI SALAD

frisee, toasted hazelnuts, cider dijon vinaigrette

ROASTED BEET SALAD

pistachio, pomegranate, sorrel, goat cheese,
arugula & mint pesto

CUCUMBER SALAD

red onion, capers, chives, radish, dill crème fraîche

THIRD COURSE

ROSEDA FARMS BEEF TENDERLOIN

gratin dauphinoise, roasted garlic cream
mushroom demi glace

GRILLED DUCK BREAST A L'ORANGE

roasted broccolini, beets, toasted sesame, sauce bigarade

PAN ROASTED SALMON

preserved winter vegetables, caviar sauce, sorrel

ROASTED MISO GLAZED CAULIFLOWER

sesame sunchoke purée, roasted baby carrots, hakurei turnips
beets, lemongrass beurre blanc, chive oil

DESSERT

STRAWBERRY MOSCATO PROFITEROLE

vanilla bean pâte à choux, red craquelin
roasted strawberries, moscato cremeaux

LYCHEE COCONUT BOMBE

lychee compote, coconut mousse, genoise sponge
white chocolate mirror glaze, toasted coconut

LEMON BRÛLÉE GATEAUX

lemon sponge, brûléed italian meringue
lemon curd, vanilla chantilly