

# VALENTINES DAY DINNER 2019

## 5 COURSE EPICUREAN TASTING MENU • 85 •

### PREFACE:

<sup>VG</sup>Artichoke Bisque  
Lump Crab/Truffle/Leek/Madeira Syrup

### CHAPTER I: (SELECT ONE)

<sup>V</sup>Tomato "Heart" Tatin  
Arugula/Goat Cheese/Puff Pastry/White Balsamic

~ OR ~

Braised Lamb Neck  
Pappardelle Pasta/Oyster Mushrooms/Pomegranate/Sage

### INTERMEZZO:

Kiwi Sorbet & Tropical Fruits

### CHAPTER II: (SELECT ONE)

\*Herb Crusted Cod & Butter Poached Lobster Tail  
Citrus Risotto/Asparagus/Sauce Américaine

~ OR ~

\*Deconstructed Beef Wellington  
Foie Gras/Forest Mushrooms/Potato Hash/French Beans

### GLOSSARY: (SELECT ONE)

Chocolate Chiffon  
Mascarpone/Strawberry/Grand Marnier

~ OR ~

Crème Caramel "Aphrodisiac Style"  
Ginseng/Pear/Crystalized Ginger/Cocoa

~ OR ~

*Duo of Bananas Foster & Cherries Jubilee "Our Way"*

### FOOTNOTES:

State sales tax will be added to your order.

An automatic 22% gratuity (and a state mandated 8% gratuity tax) will be added to your order.

<sup>V</sup> Denotes a vegetarian option <sup>G</sup> Denotes a gluten free option

**\*THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**