

HAPPY VALENTINE'S DAY

"ASSIETTE DE FRUITS DE MER"

BEAU SOLEIL OYSTER WITH BRUT CHAMPAGNE
JAPANESE HAMACHI WITH ASIAN PEAR
SEA URCHIN WITH CELERY ROOT AND TAHITIAN VANILLA
SCALLOP BOUDIN WITH BLACK TRUFFLE AND HAZELNUT
SCOTTISH SALMON WITH CITRUS AND WATERCRESS
GUY BOSSARD MUSCADET *EXPRESSION DE GRANITE LOIRE*, FRANCE 2009



MUSHROOM VELOUTÉ

FRENCH GREEN LENTILS, SOFT-POACHED EGG, PARMESAN
TATOMER RIESLING "KICK-ON RANCH," SANTA BARBARA, FRANCE 2008

OLIVE OIL- POACHED ALASKAN COD

BELGIAN ENDIVE, PEA TENDRILS, CITRUS NAGE
KNOLL GRÜNER VELTLINER FEDERSPIEL, WACHAU, AUSTRIA 2010

CENTER-CUT BEEF RIB EYE "À LA ROSSINI"

POMMES RISSOLÉES, ARTICHOKE, SAUTÉED FOIE GRAS, SAUCE PÉRIGOURDINE
MAXIME LAURENT COTES DU RHONE *IL FAIT SOIF*, RHONE, FRANCE 2010

BITTERSWEET CHOCOLATE CREMEAUX

BLOOD ORANGE, ALMOND, ALEPPO PEPPER, BURNT MILK ICE CREAM
FONSECA TAWNY PORT. "20 YEAR OLD," OPORTO, PORTUGAL

MIGNARDISES

FIVE-COURSE TASTING MENU 110
SOMMELIER WINE PAIRING 55