




VALENTINE'S PRIX FIXE MENU

3- COURSES \$70 + OPTIONAL WINE PAIRING \$30

First Course

Cauliflower Veloute (V+)
scallion oil, toasted almonds

Salade Lyonnaise



blonde frisee and dandelion greens,
pickled red onions, marinated feta crumbles, focaccia croutons, dijon bacon
vinaigrette

Second Course

Steak et Crevettes

6oz flat iron steak, 2 tiger shrimp, haricots verts, pearl onions, potato
mousseline,
espagnole sauce

Porc au Miel

8 oz pork tenderloin, gruyere cheese, dauphinoise potatoes,
roasted asparagus, pomegranate-soy glaze

Champignon Ravioli (V+)

mushroom leek ravioli, mushroom fricasee, roasted basil tomatoes, cashew
alfredo sauce

Third Course

Champagne Crème Brûlée

silky custard infused with champagne,
macerated berries, caramelized sugar crust

Chocolate Dipped Strawberry

gaufrette wafer

Raspberry Sorbert (V+)

fresh berries

