



St. Valentine's Weekend | February 13th & 14th

Four Course Prix Fixé | 95\$ per Guest

Add-Ons

Oysters

Mignonette, Lemon, Horseradish, Chumbawamba Sauce
Six 19⁵⁰\$ / Douze 36\$

Olives

Smoked, Citrus Marinade
8\$

Fromage

House Jam, House Pickles, Crostini
Délice de Bourgogne 16\$ / Saint Paulin 10\$ / Both 24\$

Bread & Butter

Baguette, Whipped Notre Dame Garlic Butter
6\$

Bone Marrow

Smoked Blueberry Honey, Onion Jam, Breadcrumbs, French Bread
19\$



Please remind us of any allergies.

1. Appetizer Course | Choose One

Tartare de Boeuf

Pickled Mustard Seeds, Dijon, Horseradish, Cornichons, House Bread

Shrimp Francese

Garlic, Lemon, Butter, Egg & Potato Dredge, Parsley

Wild Mushroom Éclair

Shiitake, Oyster, Button & Cremini Medley, Choux Pastry,
Velouté, Pickled Shallots, Comté

2. Salad Course

Salade Normande

Greens, Apple, Camembert, Bacon Lardons, Walnuts, Citrus Vinaigrette

3. Main Course | Choose One

*Mains Served with Brocolini Amandine
Add Potatoes Dauphinoise + 15^s*

Steak au Poivre

Butter Seared Beef Tenderloin, Cracked Peppercorns, Brandy & Shallot Sauce,

Poisson à la Provençale

Icelandic Cod, Cherry Tomatoes, Fennel, Capers, White Wine, Herbes de Provence

Magret de Canard

Duck Breast, Rich Duck Jus, Grand Marnier & Seville Orange Sauce Bigarade

Grilled Cauliflower Cassoulet

Mushrooms, Creamy Northern Beans, Root Veg, Aromatic Herbs

4. Dessert Course | Choose One

Crème Brûlée

Vanilla Custard, Burnt Sugar

Angel Food Cake

Berries, Chantilly, Chocolate Ganache

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