

VALENTINE'S

Feature Drinks

ESPRESSO RESERVE 2.5oz 21 ÉPIQUE! 2.25oz 21 SOLEIL ROUGE non-alc 12
campari, ketel one vodka, espolon local spirit whisky 3, graham's port, osco l'original aperitif, ginger ale, soda
reposado tequila, kahlúa, bitters, cold brew planteray rum, spiced raspberry syrup,
lime, nutmeg, angostura bitters

Pour la Table

KAVIARI BAERI ROYAL
CAVIAR 125
served with house crisps, blinis,
crème fraîche, quail eggs

WARM MARINATED
OLIVES 9
olive oil, fresh chilies,
herbes de provence

PREMIUM OYSTERS
6PC / 26 12PC / 50
market selection, red wine mignonette,
lemon, horseradish, tabasco

MICHE 10
sicilian olive oil, quebec
buckwheat honey balsamic

PRIX FIXE MENU

three courses (choice of hors d'oeuvre, entrée & dessert) 85 per person
excludes gratuity · available à la carte

Hors d'Oeuvres

add truffle +5/gram

TRADITIONAL BEEF TARTARE
dijon mustard, shallots, capers,
parsley, egg yolk

TUNA TARTARE
tiger's milk, ají, corn, avocado

CAESAR SALAD
escarole, romaine, bacon bits, anchovies,
parmigiano-reggiano, olives, garlic croûtons,
creamy garlic dressing

FOIE GRAS CRÊPE SUZETTE
orange, almonds, jus
prix fixe +10

TEMPURA SHRIMP, CALAMARI,
ZUCCHINI & GREEN BEANS
sauce au raifort, espelette peppers, lemon

BURRATA
heirloom beets, pickled radicchio,
preserved cherries, olives

FRENCH ONION SOUP
three cheeses, baguette, parsley

ESCARGOT VOL-AU-VENT
snails, wild & tame mushrooms, leeks,
café au lait sauce
prix fixe +10

SEARED SCALLOPS
'nduja, tomato, wilted spinach, pickled samphire
prix fixe +10

Entrées

10oz NEW YORK STRIP LOIN
green beans, frites, choice of béarnaise sauce,
shallot jus or café de paris butter
upgrade to 7oz tenderloin +10

AGNOLOTTI
ricotta filling, currants, sage, brown butter,
parmigiano-reggiano

TRUFFLED MUSHROOM RISOTTO
truffle, wild mushrooms, sunchoke,
parmigiano-reggiano

PAN-SEARED HALIBUT
crushed fingerling potatoes, wilted escarole,
saffron hollandaise

HUDSON VALLEY DUCK BREAST
crispy brussels sprouts, parsnip & vanilla
purée, armagnac sauce

TRUFFLED RÔTISSERIE HALF CHICKEN
rôtisserie potatoes or pomme purée,
charred cabbage, gravy

GRILLED OCTOPUS
romesco, green beans, potato, olives,
guindilla peppers, lemon

LOBSTER RISOTTO
bisque, caviar, artichoke
prix fixe +15

STEAK AU POIVRE
peppercorn-cruste tenderloin, green beans,
pomme purée, cognac & peppercorn sauce,
potato allumette
prix fixe +15

Desserts

OLIVE OIL BASQUE CHESECAKE
perdo ximénez, cherries

CHOCOLATE FONDANT TART
64% guayquil dark chocolate, double cream

45% CRÈME BRÛLÉE
sheldon creek dairy double cream,
berries, sablé breton

TRUFFLED BRIE
honeycomb, buckwheat crackers

SHAREABLE DESSERTS

PETIT FOURS
chocolate bon bon, macarons,
profiteroles, mini pavlova

PARIS-BREST
hazelnuts, orange, praline cream

Sides

TRUFFLE FRITES 12
truffle aioli, parmigiano-reggiano

STEAMED GREENS 16
beans, broccolini, peas, spinach,
parmigiano-reggiano

CRISPY BRUSSELS SPROUTS 12
hummus, dates, za'atar,
pomegranate molasses

POMME PURÉE 9
whipped potato, butter

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.