



FRI, FEB 13th - SUN, FEB 15th

PRÉSENTATIONS / INTRODUCTIONS

Blini Et Caviar ⁸

Caviar, Dill Pancakes, Crème Fraîche

CONNEXION / CONNECTION

Bisque de Homard 19

Lobster Bisque, Lobster-Tarragon Cream

Terrine de Canard Et Foie Gras ²³

Duck & Goose Liver Pâté, Cornichons, Onion Jam, Old-Fashioned Mustard, Toasted Brioche

RENCONTRES / DATING

Loup De Mer Beurre Citronné et Câpres ^{*} 39

Branzino à la Plancha, Golden Potato Purée, Crispy Brussels Sprouts,
Roasted Cherry Tomatoes, Lemon-Caper Butter Sauce

Filet De Bœuf Périgourdine ^{*} 61

Filet Mignon, Potato Purée, Green Beans, Madeira Truffle Sauce

AMOUR / LOVE

Fondant Au Chocolat 12

Warm Molten Lava Cake, 24ct Gold Dust, Vanilla Ice Cream

LA VIE EN ROSÉ ²²

ROSÉ FLIGHT, 3 OZ PER WINE

Crémant Rosé **Domaine Paul Buisse**, Loire, FR

Grenache Blend **Peyrassol**, 'La Croix', Provence, FR

Mourvedre/Grenache/Cinsault **Domaine de la Bastide**, 'Blanche', Bandol, FR

 = Plant-Based  = Vegetarian  = Gluten Free

Please Notify Us Of Any Allergies

*Food items are cooked to order or served raw.

Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.