

Valentine's Day Menu

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\$90 Per Person ++

FIRST COURSE

ONION SOUP GRATINÉE

crostini, Gruyère, aged Parmesan

HEARTS OF ROMAINE

Parmesan tuile, anchovy, baby romaine, Caesar dressing, grilled citrus & French herb bread

CHILLED OYSTERS

red wine mignonette, house made cocktail sauce, lemon

SHRIMP COCKTAIL

lemon, roasted tomato coulis, horseradish

RILLETTES DE CANARD

shredded duck leg served with apricot mostarda, crusty bread, house made pickles, pickled mustard seed

COQUILLES SAINT JACQUES

scallops, aged Gruyère, tarragon

ENTRÉE

SALMON

beet risotto, sauce à la grenade, frites de betterave, micro greens & herb salad, grilled asparagus

SHORT RIB

braised short rib, celeriac purée, haricot verts, marchand de vin, onion tuile

COQ AU VIN

red wine braised chicken, house cured bacon lardons, king trumpet mushrooms, roasted shallot, ambrosia fingerlings

FILET MIGNON

coffee crust, pommes purée, beurre rouge, haricot verts, bordelaise

CHOU- FLEUR RÔTI

marinated cauliflower, dill & herb salad, quinoa, citrus

Add on: Shrimp \$12 Scallops \$20 Lobster Tail \$25

DESSERT

BAKED ALASKA

passionfruit ice cream, mango sorbet, vanilla sponge cake, toasted meringue

CHOCOLATE STRAWBERRY MOUSSE CAKE

chocolate cake, strawberry mousse, chocolate glaze, chocolate covered strawberry, strawberry coulis

PETITE PASTRY

lemon madeleine, chocolate raspberry macaron, salted caramel truffle, pomegranate pistachio cream puff

with love
Mirbeau®