



Valentine's Day Table d'Hôte



\$50 premier-principal-dessert

\$70 all courses

\$30 wine pairing

----- *Amuse Bouche* -----

Maine Lobster Bisque

roasted chestnut | lobster claw and tail meat | porcini foam

----- *En Premier* -----

Smoked Atlantic Salmon and Crab en Croute

avocado | cured trout roe

Confit Suckling Pig

maple-glazed diver scallop | pickled Napa cabbage | sunchoke purée

Heirloom Beet and Burrata Salad

alfalfa roasted beets | green apple | fennel brittle | labneh

----- *Trou Normand* -----

blood orange & Campari sorbet

----- *Le Plat Principal* -----

Grass-Fed Beef Tenderloin Medallions

Boulangerie potatoes | black truffle jus | sauce Béarnaise

Laurel Hill Farm Trout

salade niçoise | tuna mayonnaise

Saffron Ratatouille Pastilla

vadouvan-spiced couscous | cucumber yoghurt | roasted root vegetables | phyllo

Duck Cassoulet

great northern bean fricassée | garlic sausage | confit pork belly | fried kale

----- *Le Fromage* -----

Morbier & Forme D'Ambert

spiced walnuts | apple and pear chutney | grape must | house-made lavash

----- *Le Dessert* -----

Tahitian Vanilla Bean Crème Brûlée

mint-macerated berries | almond bread

Valrhona Chocolate Soufflé Cake

espresso anglaise | chocolate crumble | vanilla mascarpone