

Claudette

ST VALENTINE'S DAY

FOUR COURSE PRIX FIXE · \$95

AMUSE

BEET HUMMUS CANAPÉ

horseradish yogurt, dill

APPETIZERS

choice of

PETITE VEGETABLE CRUDITÉ

green olive 'mimosa,' housemade potato chips

AMERICAN PADDLEFISH CAVIAR

*crispy smoked trout roulade, pernod-lemon crème fraîche
ginger-scallion salad*

BLACK ANGUS STEAK TARTARE

'caesar' sabayon, garlic-parsley crostini

ENTRÉES

choice of

ROASTED GARLIC GNOCCHI

porcini mushrooms, crispy veal sweetbreads, shaved winter truffles

PAN ROASTED ATLANTIC HALIBUT

*toasted israeli couscous, charred scallions, chili, green olives
preserved lemon beurre blanc*

CREEK STONE FILET MIGNON

tallow-fried potatoes, za'atar, brussels sprouts, foie gras jus

DESSERTS

choice of

ÎLE FLOTTANTE

vanilla crème anglaise, caramel, hazelnut praline

MOCHA PARFAIT

frozen coffee mousse, chocolate cake, vanilla crème, caramel

VEGETARIAN AND VEGAN OPTIONS AVAILABLE

SUGGESTED WINE PAIRINGS · \$50