

VALENTINE'S

Feature Drinks

BON BON 1.95oz..... 17 CRIMSON SPARKLE 4oz..... 14
captain morgan spiced rum, cassis, kahlúa, crème de cacao white, montelliana spumante, blackcurrant syrup, lemon juice
harar cold brew, cocoa bitters, lindt chocolate

Pour la Table

MICHE 10
frescobaldi extra virgin olive oil,
apple balsamic

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

PRIX FIXE MENU

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

Hors d'Oeuvres

TRADITIONAL BEEF TARTARE 22
dijon mustard, shallots, capers,
parsley, egg yolk

PASTIS-CURED SALMON TARTARE 20
crème fraîche, pickled kohlrabi, nigella seeds,
aleppo pepper, vadouvan oil

MUSHROOM TARTARE 18
braised portobello, cremini, truffle cream

ESCARGOT À LA SÉTOISE 24
orange, almonds, garlic, saffron, sourdough

BELGIOIOSO BURRATA 19
heirloom beets, pickled radicchio,
rhubarb chutney, olives

SEARED SCALLOPS 38
sauce américaine, wilted chard,
verjus pickled white asparagus
prix fixe +15

FRENCH ONION SOUP 19
three cheeses, baguette, parsley

TEMPURA SHRIMP, ZUCCHINI
& GREEN BEANS 20
sauce au raifort, espelette peppers, lemon

FOIE GRAS CRÊPE SUZETTE 36
orange marmalade, almonds, citrus
prix fixe +15

Entrées

STEAK AU POIVRE 58
peppercorn-crusting strip loin, green beans,
pomme purée, cognac peppercorn sauce
upgrade to 7oz tenderloin +10

LOBSTER RIGATONI
ALL'AMATRICIANA 46
guanciale, tomato, chilies, basil, pangrattato

MUSHROOM RISOTTO 32
wild & tame mushrooms, truffle, porcini
cream, sunchoke, parmigiano-reggiano

SEARED WHOLE BRANZINO 56
leek vinaigrette, lemon

HUDSON VALLEY DUCK BREAST 49
broccolini, lentilles du puy, celeriac purée,
prune & armagnac sauce

TRUFFLED RÔTISSERIE HALF CHICKEN 45
truffled pomme purée, smoked mustard, gravy

RÔTISSERIE SQUASH 26
heirloom squash, fig & pistachio dukkah,
harissa, whipped chickpeas

GRILLED OCTOPUS 49
fingerling potatoes, capers, olives, sauce verte

For Two

WHOLE STUFFED DUNGENESS
CRAB GRATIN 125
garlic butter claws, crab fat aioli,
duck fat fries, miche
limited quantities

Desserts

DARK CHOCOLATE MOUSSE 14
guayaquil 64% dark chocolate,
sweet clover chantilly, salt

BABA AU RHUM 15
orange blossom mousseline

45% CRÈME BRÛLÉE 16
sheldon creek dairy double cream,
berries, sablé breton

For Two

CHOCOLATE GÂTEAU 22
chocolate sponge, whipped chocolate crémeux,
dark chocolate ganache

PARIS-BREST 20
hazelnuts, orange, praline cream

Sides

TRUFFLE FRITES 12
truffle aioli, parmigiano-reggiano

CHARRED BROCCOLINI 12
anchovies, chilies, garlic, lemon

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.