

Valentine's Day Menu

\$85 PER PERSON ++

FIRST COURSE

ONION SOUP GRATINEE
crostini, Gruyère, aged Parmesan

CHILLED OYSTERS
*red wine mignonette, lemon,
house made cocktail*

MIRBEAU ROASTED OYSTERS
*garlic-herb crumbs, crispy pancetta,
lemon zest, oregano, lemon-Parmesan cream*

CRAB SALAD
*jumbo lump crab, citrus segments,
shaved radish, avocado puree, fresh herbs*

RADICCHIO SALAD
*heirloom radicchio, orange vinaigrette,
spiced nuts, figs, prosciutto de parma*

ENTREE

FILET AU POIVRE
*peppercorn crusted filet mignon,
cognac cream sauce, pomme puree*

DUCK CONFIT
*roasted duck leg confit, braised chou rouge,
roasted figs, toasted pistachios, dulce forte*

PAN SEARED SCALLOPS
*smoked shallot relish, pine nuts, chive oil,
crème fraiche*

DAY BOAT STRIPED BASS
*pan seared striped bass, braised white beans,
confit garlic puree, preserved citron, chicory,
toasted hazelnuts*

HOUSE MADE PAPPARDELLE
smoked tomato ragu, burrata, fresh herbs

DESSERT

TIRAMISU
almond dacquoise, coffee liqueur, vanilla cream cocoa dust, candied orange

RASPBERRY & PISTACHIO CREAM PUFF
raspberry creme cheese mousse, raspberry glaze, raspberry coulis, pistachio

STRAWBERRY CHOCOLATE CAKE
*chocolate cake, strawberry compote, chocolate shortbread, Italian meringue
buttercream, strawberries*

Mirbeau®