

THE FRENCH

BRASSERIE  RUSTIQUE

HAPPY VALENTINE'S DAY

FIRST COURSE [CHOICE OF]:

Baked Onion Soup Emmenthal Cheese & Rich Beef Broth
Beef Tenderloin Tartare Shallot, Cornichon, Dijon Mustard & Circle-C Farm Egg Yolk
6 Oysters on the Half Shell Mignonette & Lemon
Chilled Lobster Salad Avocado, Winter Citrus Dressing, Grapefruit & Radish
Fried Local Squash Blossoms Housemade Ricotta, Pistou, Tomato, Mimolette & Pine Nuts
Caesar Salad Anchovy-Garlic Dressing, Black Garlic, Parmigiano & Provence Crouton
Escargot Bourguignon Garlic-Parsley Butter, Sea Salt & Housemade Puff Pastry

PASTA COURSE [CHOICE OF] SUPPLEMENT +\$25 :

Acquarello Risotto Baby Artichoke, English Pea, Brie de Meaux & Chive
Short Rib Tortelloni Foie Butter, Port Reduction, Parmigiano & Chervil

SECOND COURSE [CHOICE OF]:

Seared Hiramasa Baby Shrimp, Calamari & Tomato-Lemongrass Broth
Veal Loin Tournedos Crisp Brussels Sprout, Persimmon & Sauce Poivre Rose
Roasted Faroe Island Salmon "En Croute" Potato, Parsley, Clam & Red Wine
Lamb Loin Tagine Roasted Root Vegetable, Cous-Cous & Green Harissa
Spanish Branzino Heirloom Bean Ragout, Sautéed Escarole & Olive Oil
USDA Prime NY Strip Steak Brasserie Frites, Bone Marrow Butter
Roasted Chicken Roulade Potato Mousse, English Peas & Bacon Lardon

THIRD COURSE [CHOICE OF]:

Profiteroles Vanilla Gelato, Warm Chocolate Sauce & Toasted Pistache
Red Velvet & White Chocolate Mousse Torte Raspberry-Chambord Compote
Cinnamon Sugar Beignet Caramel Mousse, Warm Nutella & Candied Hazelnut

SOMMELIER WINE PAIRING :+\$50 per person

\$125 PER PERSON, PLUS TAX & GRATUITY