

Château

Valentine's Day 2019

\$125 per person

AMUSE BOUCHE

Oyster served on the half shell
"Bloody Mary" Gelée, celery seed

APPETIZERS

Monte Carlo Salad
Crab/avocado/mozzarella

Beet Cured King Salmon Gravlax
Horseradish, lemon, fennel salad

Pan Seared Hudson Valley Foie Gras (\$10 supplement)
Kumquat, bitter chocolate, brioche

Caramelized Cheese Soufflé
Comté/butternut squash velouté/patty pan

MAIN COURSE

Butter Poached Maine Lobster (\$5 supplement)
Bell pepper, "Bouillabaisse" jus, saffron

Branzino
Melted leeks/lemongrass/fennel condiment

Braised Veal Shank "Osso Bucco" (\$10 supplement)
Herb gremolata, black truffle risotto

Crescent Duck Duo
Crispy skin breast/confit leg/lentil ragoût

DESSERTS

Lemon Panna Cotta
Champagne gelée, strawberry rose sorbet, sablé Breton

Soufflé for 2

Selection of Macarons

Ice creams/sorbets (3 scoops)

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TABLESIDES CLASSICS

Dover Sole Meuniere \$60 per person
Grilled asparagus/brown butter/mustard

Texas Long Bone Akausi Ribeye \$190
Caramelized onions/mushrooms/peppercorn
sauce

Organic Heritage Chicken \$45 per person
(pre-order only)
Mushrooms/onions/seasonal vegetables/
potato purée/pinot noir sauce