
Lucienne

VALENTINE'S DINNER MENU A SIGH OF THE HEART

1ST COURSE

GRILLED ASPARAGUS & IBERICO HAM

COLD PRESS EXTRA VIRGIN OLIVE OIL / AGED BALSAMIC / MANCHEGO CHEESE
OR

STRAWBERRY GAZPACHO

JUMBO LUMP CRAB MEAT / BASIL / ROASTED BELL PEPPER / TOASTED ALMONDS

2ND COURSE

PORK BELLY

ROOT BEER BRAISED PORK BELLY / SPRING PEAS PUREE / PICKLE SHALLOTS / PEA SHOOTS
OR

FOIE GRAS MOUSSE

CONCORD GRAPES / SICILIAN PISTACHIOS / HOMEMADE BRIOCHE

3RD COURSE

DUCK BREAST

POMEGRANATE GASTRIQUE / PANISSE / MUSHROOMS / CRISPY SKIN
OR

GULF RED SNAPPER

MELTED LEEKS / MUSSEL BROTH / SAFFRON / POTATO CONFIT / TOMATOES

4TH COURSE

CHOCOLATE S'MORES KISS

NUTELLA / BANANAS / GRAHAM CRACKERS
OR

THE ROSE'S POT

COCONUT BISCUIT / STRAWBERRIES / MASCARPONE CREAM

\$85 PER PERSON (PLUS TAX AND SERVICE)

WINE & COCKTAIL PAIRING \$45 PER PERSON

ON FEBRUARY 14 – THREE SEATING TIMES 5.30PM / 7PM AND 9PM.

ON FEBRUARY 15 AND 16 – UPON RESERVATION ONLY.

JOSÉ HERNANDEZ – EXECUTIVE CHEF
