

Lucienne

VALENTINE'S DAY DINNER MENU

1ST COURSE

FOIE GRAS

PISTACHIOS COVER WITH HUCKLEBERRY'S GEL, BRIOCHE BUN

OR

CONSOMMÉ

MOREL CONSOMMÉ WITH TRUFFLES AND PUFF PASTRY

2ND COURSE

SEA BREAM

SPRING PEAS, QUINOA, CHICKEN JUS, POTATO PAVE

OR

MAGRET DE CANARD

CALVADOS SAUCE, JERUSALEM ARTICHOKE PUREE

OR

VEAL CHOP

BUTTERNUT SQUASH PUREE, ASPARAGUS, HAZELNUT

3RD COURSE

FOR HER

SAWN ROYAL BERRIES-ROSE WATER SORBET

FRESH RASPBERRIES, CHANTILLY, CRISPY MERINGUE

OR

FOR HIM

MILK CHOCOLATE MOUSSE, CHERRY GLAZE, FROMAGE BLANC SORBET

RESERVATION REQUIRED BETWEEN 5.30PM AND 10PM

\$85 PER PERSON (EXCLUDING TAX AND SERVICE)

JOSE HERNANDEZ — EXECUTIVE CHEF