

Be My Valentine



aperitif

PAN SEARED SEA SCALLOP

gluten free sweet pea purée . butter braised leeks
smoked lardon oil . pea tendrils

TARTE AUX CHAMPIGNONS

vegetarian roasted wild mushroom ragout . savory patisserie
la clare farms maple bourbon chevre . baby roquette

suggested wine bove sparkling rosé . loire valley, fr . nv

soupe ou salade

LOBSTER BISQUE

gluten free butter poached cold water lobster . brandy
sherry . tomalley cream . garlic . chive

SALAD NIÇOISE

vegetarian + gluten free butterleaf bibb . eggs mimosa
niçoise olives . brick oven roasted tomatoes
baby creamer potatoes . capers . citrus dijon vinaigrette

suggested wine figuiere vermentino . “mediterranean white”
provence, fr

plat principal

POULE A' L'ESTRAGON

gluten free fire-roasted brick oven chicken . garlic butter
haricot verts . butter braised herb fondant potatoes
pearl onions . smoked tarragon cream

FIRE-ROASTED CHATEAUBRIAND

gluten free dry aged reserve center cut beef shoulder loin
yukon gold duchess potatoes . long stem asparagus
citrus tarragon white wine demi

BROILED BLACK SEA TURBOT

gluten free oil poached . european cucumber . citrus dill
beurre blanc . heirloom lentil cassoulet

suggested wine chanzy chardonnay . burgundy, fr
- or - chateau de rouanne gsm . rhone valley, fr

sucrée

GRAND MARNIER SABAYON

vegetarian + gluten free candied kumquat . lavender . palmiers

L' OPERA CAKE

vegetarian almond sponge cake . espresso syrup
chocolate ganache . french buttercream
bittersweet chocolate glaze

suggested wine emotions sauternes . bordeaux, fr

compliments of

CHEF BRIAN & REGION'S 117 TEAM

Prix Fixe Menu \$75 • Add Wine Pairings +25

Choice of One Selection Per Course

We will responsibly and thoughtfully accommodate all allergies and preferences to the absolute best of our abilities. Price is not inclusive of additional drinks, tax, or gratuity.