

Valentines Day 2017



A Modern French Bistro

**FANNY BAY OYSTER**

blood orange, champagne foam, serrano chili,

*ettore germano 'rosanna' nebbiolo brut rosato nv*

**SALT-BAKED BEETS**

confit sour orange, smoked beet vinaigrette, ricotta cannelloni

*didier dagueneau 'silex' pouilly-fume 2013*

**GREEN GARLIC VELOUTÉ & CRAWFISH BISQUE**

pickled baby leek, puffed farro, wild herbs

*senorio de otxaran bizkaiko txakolina 2015*

**LOBSTER THERMIDOR (\$35 SUPPLEMENT)**

early spring vegetables, saffron sabayon, coral beurre fondue

*vincent girardin, chassagne-montrachet 'chaumes' 1er cru 2014*

**MOREL RAVIOLO**

perserved meyer lemon, spring onion & oxtail ragout

*domaine de montille pommard 'rugiens' 1er cru 2013*

**CRISPY POUSSIN EN TRUFFLE MOUSSELINE**

melted lardo, white asparagus, anson mills grits

*produttori di barbaresco 'paje riserva' 2007*



**GRAND MACARON**

grapefruit custard, crystalized ginger, lychee

*willi schaefer 'graacher domprobst' riesling auslese 2012*

**OFFERING OF MIGNARDISES**

chocolate confections, pâté de fruits, caramel, house taffy



Menu \$105 Wine \$85

Executive Chef  
Michael Lee Rafidi

Lead Sommelier  
David Castleberry