

# Valentine's Dinner

\$95 PER PERSON; \$145 WITH WINE PAIRING  
4-COURSE PRIX FIXE



## AMUSE BOUCHE

### 1<sup>ST</sup> COURSE

#### **Sautéed Foie Gras**

with Fig Confit and Port Verjus Sauce

OR

#### **Homemade Foie Gras Torchon**

with Poached Pear and Raisin Compote, Homemade Brioche

OR

#### **Champagne Poached Fanny Bay Oysters**

with Caviar Leek Sauce

OR

#### **Shrimp and Lobster Feuilleté**

### 2<sup>ND</sup> COURSE

#### **Warm Goat Cheese Salad**

On a Warm Brioche with Baby Mâche and Walnut Vinaigrette

OR

#### **Warm Duck Tenderloin Salad**

with Mâche and Frisée Lettuce, and Roasted Garlic Foie Gras Dressing

### ENTRÉE

#### **Duck Trio**

Duck Breast, Duck Leg Confit, and  
Sautéed Foie Gras with Truffle Sauce

OR

#### **Pan-Fried Organic Chicken Breast**

with Suprême Foie Gras Sauce and Spring Vegetable Brunoise

OR

#### **Seared Pepper & Fennel-Crusted Ahi Tuna**

with Caramelized Onions, Shallot Vinaigrette,  
and Roasted Organic Baby Potatoes

### DESSERT

#### **Chocolate Truffle Heart**

with Cassis Sorbet

