

# *Valentine's Day*

*Prix Fixe Menu - \$89.00*

## *Appetizers*

Terrine of foie gras, pineapple chutney, brioche toasted.

Roasted red and yellow beet, arugula salad, orange, caramelized hazelnut, goat cheese quenelle.

Love crab cake, passion fruit jus, vanilla, coriander cress.

Vichyssoise soup, lobster, tarragon, fennel, crispy leek.

Tuna tartare, avocado, cara orange, cucumber quinoa.

*Chesapeake smoked house smoked salmon, white asparagus, mimosa, red onion, lemon, capers.*

## *Entrees*

Roasted rack of lamb Provençale, green olive sundried tomato, parmesan polenta, pastis fennel, garlic jus, garlic chips.

Sautéed Crestone ribeye steak, sea salt fingerling potato, black pepper sauce, baby bok choy, wild mushroom, ginger.

Seared Tuna "Au Poivre", Yukon potato puree, compote of citrus, ginger, Brussel sprout, white truffle oil.

Seared sea scallop, wild mushroom risotto, black truffle, leek, cauliflower.

Roasted duck magret with blueberry sauce, orange sweet potato, pure caramelized endive.

Paupiette of rockfish, stuffed leek, potato puree, shallot, cabernet sauce.

Coq au vin, mushrooms, pomme duchesse, red wine jus.

## *Desserts*

Crepe "suzette", mango passion sorbet.

Crème Brûlée with raspberrie.

Strawberrie sorbet "Vacherin", vanilla ice cream.

Heart dessert, chocolate sable, passion fruit cremeux, chocolate Chantilly, caramelized hazelnut.