

*Will You Be
Our Valentine?*

FRIDAY February 14, 2025 4PM - 10PM
SATURDAY February 15, 2025 4PM - 10PM

LIVE MUSIC
Limited Seating!
Call 201-660-8822
for Reservations

FIRST COURSE

choice of:

HUÎTRE EN DEMI COQUILLE *1/2 dozen oysters, mignonette, cocktail sauce, horseradish, lemon*

COCKTAIL DE CREVETTES GEANTES *cocktail sauce, horseradish, lemon*

TARTARE DE THON *avocado, black sesame, wonton crisps*

PÂTÉ DE FAISAN *grain mustard, cornichons, country bread*

FOIE GRAS TERRINE *duck foie gras, apple compote, toasted brioche*

CHAMPAGNE, Louis Roederer Brut Premier 375ml, Reims \$80

CHAMPAGNE, Pol Roger Brut Reserve 750ml, Epernay \$142

SECOND COURSE

choice of:

TARTARE DE BŒUF *egg yolk, capers, shallots, mustard, grilled bread*

ESCARGOTS EN CROUTE *puff pastry, semi-sec tomatoes, garlic herb butter*

CUISSES DE GRENOUILLE *crispy frog legs, chili garlic, remoulade, parsley*

VELOUTÉ DE CHÂTAIGNE *wild mushrooms, roasted chestnuts, chives*

RISOTTO AUX TRUFFES *truffle risotto, parmesan, mushroom jus, chantilly*

VIOGNIER, Domaine Graeme & Julie Bott First Flight, Rhône Valley \$62

PERNAND-VERGELESSES, Domaine François Jeanniard 2020, Côte d' Or \$90

THIRD COURSE

choice of:

FILET MIGNON *pomme purée, wild mushroom, bordelaise*

CONFIT DE CANARD *duck leg confit, cocoa beans, pancetta, toulouse sausage, pork shank, herbed breadcrumbs*

CHEVREUIL RÔTI *venison, hen of the woods, wood ear mushrooms, shiitake, sherry, sauce forestière, spätzle*

SAUMON POÊLÉ *asparagus, saffron rice pilaf, sauce américaine, fines herbes*

COURGE RÔTIE *delicata squash, beluga lentils, brussels sprouts, pumpkin seeds*

PINOT NOIR, Bethel Heights Estate 2021, Willamette Valley \$72

POMEROL, Château de Sales 2018, Bordeaux \$92

DESSERT

choice of:

CRÈME BRÛLÉE *Tahitian vanilla, caramelized sugar, strawberry*

POT AU CRÈME *brandied cherries, feuilletine, salted caramel*

PROFITEROLE FOR TWO *strawberry ice cream, Valrhona chocolate sauce, salted caramel, raspberry*

MACARONS FOR TWO *macarons, strawberries*

ESPRESSO MARTINI house-infused vanilla vodka, van gogh double espresso, frangelico, espresso \$16

\$112 per person
(plus tax & gratuity)