

Wednesday, February 14

Valentine Day

DINNER MENU

AMUSE

LEEK AND GRUYERE TART

roasted pepper coulis

FIRST COURSE

BUTTER LETTUCE

blue cheese | candied walnuts | golden beets | tarragon | white balsamic vinaigrette

JUMBO LUMP CRAB CAKE

shrimp bisque | celery root remoulade

QUAIL

potato | mushroom | kale | black truffle bordelaise

TARTE FLAMBEE

fromage blanc | bacon | red onion

MAIN COURSE

LAMB LOIN

mushroom conserva | carrots | pearl onions | lamb jus

SHORT RIB

squash | spinach | red wine risotto | gremolata

TUNA

sunchoke | parsnip | sauce au poivre

PETITE FILET

potato aligot | black truffle creamed spinach | sauce espagnole

DESSERT

FLOURLESS CHOCOLATE CAKE

vanilla gelato | raspberries

CREME BRULEE

vanilla | orange | caramelized sugar

APPLE TARTE TATIN

butterscotch | green apple sorbet



PLEASE LET YOUR SERVER KNOW OF ANY DIETARY RESTRICTIONS.
THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, SEAFOOD, OR
POULTRY CAN RESULT IN FOODBORNE ILLNESS.

SPARKLING WINE

colombard (blend)
VUEVE DU VERNAY \$12
blanc de blancs, brut

chardonnay
LAURENT PERRACHON \$15
cremant de bourgogne, brut

rose of cabernet franc (blend)
ARNAUD LAMBERT \$18
"breze," rose, cremant de loire

ROSE WINE

house rose
DOMAINE VETRICCIE \$12
ile de beaute, corsica

grenache-cinsault
DOMAINE DE FIGUEIRASSE \$14
vin des sables, gris de gris

WHITE WINE

house white
DOMAINE VETRICCIE \$12
ile de beaute, corsica

muscadet
CLAUDE BRANGER \$16
"les fils de gras mouton,"
muscadet

picpoul
CHAPELLE DU BASTION \$11
picpoul de pinet, languedoc

sauvignon blanc
JACKY PREYS \$16
"silex", loire valley

chenin blanc
ARNAUD LAMBERT \$16
"clos du midi", loire valley

chardonnay
JEAN MARC BROCARD \$18
chablis, burgundy

chardonnay
DOMAINE HENRI PERRUSSET \$16
macon villages, burgundy

chardonnay
BOYER DE BAR \$17
"les payrarols," burgundy

RED WINE

house red (blend)
ISLE SAINT PIERRE \$12
rhone valley

pinot noir
CAVE DE GORTONA \$15
vin de france, loire valley

gamay
DOMAINE DE BRAVES \$17
régnié, beaujolais

cabernet franc
DOMAINE DE NOIRÉ \$18
"soif de tendresse," chinon,
loire valley

grenache-mouvedre
CLOS Du CAILLOU \$17
"cuvée unique," cotes-du-
rhone, rhone valley

grenache-syrah
CLOS DU MONT-OLIVET \$18
lirac, rhone valley

grenache (blend)
MATTES-SABRAN \$12
"le viala," corbieres, languedoc

**cabernet sauvignon-merlot
(blend)**
CHATEAU DE JANICON \$19
graves, bordeaux

COCKTAILS

L'acrobate \$14
vodka, lemon, apricot, bubbles

Les Catacombes \$15
rye, cocchi americano, amaro
nonino, lemon

Putting on Le Ritz \$14
cognac, lemon, demerara

La Normande \$17
calavados, cognac, cocchi
vermouth di torino

Vieux Carre \$18
cognac, rye, vermouth,
benedictine, bitters

Felix Le Chat \$16
tequila, chambord, lime, pineapple

Le Bateau-Mouche \$17
martell barrel aged cognac,
amaretto, hisbiscus bitters

À Votre Santé \$13
vodka, coffee liqueur, nardini,
demerara, cream

AJM old fashioned \$18
old dominick huling station,
demerara, bitters, angostura,
citrus