

Lafayette

VALENTINE'S DAY MENU À PRIX FIXE

\$98 PER PERSON

\$163 WITH WINE PAIRING

CHOICE OF HORS D'OEUVRE

Winter Salad, hazelnuts, pear, truffle vinaigrette
Tuna *Tartare Niçoise*, *haricot vert*, French breakfast radish, tonnato sauce
Foie Gras Terrine, pistachio *financier*, kumquat marmalade
Dry Aged Beef *Tartare*, eggs mimosa, caviar
Grilled Prawns, saffron potatoes, baby fennel, shellfish *jus*
Kusshi Oysters Rockefeller, smoked hollandaise

André et Michel Drappier Brut Nature Rosé Champagne NV

CHOICE OF ENTRÉE

Cauliflower Risotto, black winter truffle, pecorino
Butter Poached Lobster, pearl onions, trumpet royale, sauce *Bordelaise*
Scallops à la *Plancha*, pistachio, radish, citrus *aigre-doux*
Dry Aged Ribeye, *pommes dauphinoise*, sauce *béarnaise*
Squab À La *Poêle*, *pruneaux d'Agen*, braised endive, *perigourdine*
Lamb Chop "Tagine", exotic spices, almonds, couscous

Stéphane Bernaudeau 'Les Ongles' 2015

JL Chave Saint Joseph 'Offerus' 2015

CHOICE OF DESSERT

Chocolate-Passion Torte, chocolate *mousse*, devil's food cake, passion fruit sorbet
Raspberry Macaron, vanilla *bavarois*, hibiscus *chantilly*, raspberry ice cream
Lemon Semifreddo, pistachio sponge, citrus segments, white chocolate ice cream
Chef's selection of Ice Creams & Sorbets

Domaine Balivet Bugey-Cerdon NV

Domain Madeloc 'Robert Pages' Banyuls