

Valentine's Day 2019

First

Soup: Golden leek & potato purée, black truffle sabayon

Quiche, aged gruyère, Benton's ham, local lettuces

Baked oysters, wilted spinach, lemon hollandaise

Hackleback caviar, farm egg, brioche

Bison tartare, traditional accompaniments

Main

Carolina gold risotto, little roots, black truffle

Dover sole meunière, shallots, Champagne vinegar, butter

Beef filet, bone marrow, potato

Poulet rouge, foie gras, truffles stuffed under the skin

Dessert

Apple galette, frangipane, Calvados ice cream

Chocolate mousse, espresso ice cream, dark chocolate feuilletine

Pineapple sorbet, coconut cookies, candied pistachio

\$85.00/person, excluding beverages, tax and service

**All menu items subject to change