



Valentine's Four Course Menu

« Extravagant Beginning »

Russian Royal Ossetra Caviar – Traditional Accoutrements, Warm Blini – 175
L'Auberge Special Selection – Champagne, Billecart Salmon, Brut Reserve – 125

First Course

Choice

Duck Galantine

Dried Plum, Pistachio, Pickled Mustard Seed

Baby Beets

Caramelized Yogurt, Dill, Verjus

Octopus Carpaccio

Black Olive, Fennel, Smoked Paprika Aioli, Grilled Baguette

Second Course

Choice

Heirloom Carrot Soup

Black Rice, Chervil

Chicken Thigh Presse

Butternut Squash, Maitake, Truffle Jus

Third Course

Choice

Seared Scallops

Romanesco, Caper Emulsion, Raisin, Vadouvan

Supplement ~ 10

Charred Cabbage

Daikon, Black Trumpet Chili Condiment, Toasted Sesame

Parmentier of Beef

Grilled Striploin, Brisket Ragoût, Pommes Purée, Herb Salade

Dessert

Choice

Lemon Cremeux

Toasted Oat, White Chocolate, Lavender

Glazed Brownie

Hazelnut, Vanilla Bean Ice Cream

Almond Cake

Rosemary, Crème Fraîche, Orange, Olive Oil

For a harmonious dining experience, Chef's prix fixe menus are created for your full table enjoyment.

L'Auberge Provençale – 165 Per Person – Service Non Compris

*Consumption of raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.