

À VERT

BRASSERIE

VALENTINE'S DAY 2019

\$69/PER GUEST (TAX AND GRATUITY NOT INCLUDED)

INCLUDES CHAMPAGNE TOAST

PREMIERE

AMUSE:

Beet & Goat Cheese Terrine

DEUXIEME

CHOOSE ONE:

Greens Salad, Watermelon Radish, Mustard Dressing
Classic Escargots, Garlic and Parsley Butter, Toasted Breadcrumbs
Endive Salad, Champagne Vinaigrette, Poached Pear, Roquefort
Crabcake, Citrus Crème Fraiche, Arugula
Baked Oysters, Spinach, Champagne Hollandaise
Tartar de Bouef, Pickled Shallot, Watercress

TROISIEME

CHOOSE ONE:

Roasted Chicken, Pommes Puree, Morels, Haricot Vert, Thyme Jus
Salmon, Glazed Beets, Confit Fingerling Potatoes, Beurre Rouge
Filet Mignon, Pommes Gratin, King Trumpet Mushroom, Bordelaise
Roasted Duck Breast, Spiced Basmati, Fennel, Citrus Poultry Jus
Beef Short Rib Bourguignon, Mushroom, Potato, Bacon, Pearl Onions
Seared Scallops, Riesling Braised Leeks, Risotto, Lardons, Chive Beurre Blanc
Dry Aged Porterhouse for Two, Pommes Anna, Asparagus, Béarnaise

DESSERT

CHOOSE ONE:

Red Velvet Gateau
Crème Brûlée
Chocolate Bombe

Chef Michael Glazier