



VALENTINE'S DAY 2026

(\$160 PER PERSON ALCOHOLIC BEVERAGES,
TAX AND GRATUITY NOT INCLUDED)

HORS D'ŒUVRES

FRENCH ONION SOUP

LANGOUSTINE BISQUE

MODERN CAESAR SALAD

CARAMELIZED BOSCH PEAR SALAD

ESCARGOTS A LA BOURGUIGNONNE

HUDSON VALLEY DUCK LIVER PATE

COLOSSAL CRAB MARTINI LOUIE SAUCE

HUDSON VALLEY DUCK FOIE GRAS (ADD \$10)

HOUSE CURED & SMOKED ORGANIC LOCH DUART SALMON

COLOSSAL STONE CRAB -MUSTARD SAUCE (ADD. \$20 EACH)

CONNAISSEUR DE CAVIAR

SASANIAN PREMIUM STURGEON – 1 oz. +\$75

SASANIAN SUPREME OSSETRA – 1 oz. +\$110

SASANIAN ROYAL OSSETRA – 1 oz. +\$150

KALUGA (HYBRID OF BELUGA --- 1oz. \$225

ENTRÉES

FETTUCCHINE AU COGNAC & MAINE LOBSTER

LOCAL YELLOWTAIL SNAPPER BEURRE BLANC

PAN SEARED JUMBO SEA SCALLOPS-*NOIX DE SAINT JACQUES BEURRE BLANC*

HOLLAND DOVER SOLE MEUNIÈRE (ADD \$10)

TWICE COOKED "JURGIELEWICZ FARMS" DUCKLING

ALL-NATURAL CHICKEN BREAST FRANCAISE

VEAL TENDERLOIN FOREST MUSHROOMS SAUCE

PRIME 8 OZ FILET MIGNON AU' POIVRE

ROASTED RACK OF LAMB THYME-SCENTED AU' JUS

ASSIETTE DE DESSERTS

ASSORTMENT OF OUR SIGNATURE HOMEMADE DESSERTS

LES SOUFFLÉS

BANANAS FOSTER, CHOCOLATE, GRAND-MARNIER (ADD. \$25)

AMERICAN FRENCH PRESSED COFFEE,
DECAF, HOT HERBAL TEA, ESPRESSO, CAPPUCINO