



## **VALENTINE'S DAY 2025**

**(\$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**