

“Art of Flirting”

Tasting Menu Created by Executive Chef Olivier Perret

Saturday, February 13th

Seating at 8:30pm

Hosted by Jason Tesauro

AMUSE BOUCHE

HUDSON VALLEY DUCK MAGRET SALAD

Baby arugula, foie gras terrine, pomegranate seeds

or

SCALLOP CARPACCIO

Mache, Sea urchin dressing

or

RED PEPPER VELOUTE

Goat cheese crumble, toasted brioche

INTERMEZZO

Vodka and blood orange sorbet

HERB CRUSTED RACK OF LAMB

Gratin Dauphinois, black olives

or

PAN SEARED MONKFISH

Fennel confit, red beets, passion fruit drizzle

or

TOMATO RISOTTO

Parmesan tuile, balsamic

CHOCOLATE TASTING

or

FRUIT VACHAREIN

With Raspberry sorbet

Tasting Menu \$55

Wine pairing available \$20

Plus tax and service



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