

“Valentine’s Day Dinner”

*Tasting Menu Created by Executive Chef Olivier Perret
Sunday, February 14th*

SCALLOP CARPACCIO

Mache, Sea urchin dressing

or

RED PEPPER VELOUTE

Goat cheese crumble, toasted brioche

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 VACHERIN

With Raspberry sorbet

*Tasting Menu \$40
Wine pairing available \$20
Plus tax and service
A la carte menu is also available*



URBAN BISTRO