



# JOYEUSE SAINT-VALENTIN

FEBRUARY 11 - 15

## POUR COMMENCER

Classic Lobster Bisque | 16  
Lobster Meat, Brandy-Crème Fraîche, Crostini

Scallop Crudo | 21  
Winter Citrus, Fresno Chile, Coconut

## PLATS PRINCIPAUX

Pan-Seared Turbot | 49  
Melted Leeks, Trout Roe, Apple Beurre Blanc

Tournedos Rossini | 62  
Petit Filet, Toasted Brioche, Foie Gras, Black Truffle, Madeira Jus

## BON BON

Chocolate Fondant | 14  
Molten Chocolate Cake, Buttermilk Ice Cream, Strawberry Compote



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## VINS AU VERRE

### Penner Ash

2024 | Viognier | Willamette Chehelam Hills, Oregon

18 | 79

### Domaine Filliatreau 'La Grande Vignolle'

2023 | Cabernet Franc | Loire Valley, France

19 | 79

## LES COCKTAILS

### Banana Bread Old Fashioned

Rye, Crème de Banane, Walnut & Chocolate Bitters

15

### Lychee Negroni

Gin, Cocchi Americano, Aperol Foam

15