

Happy Valentine's Day

Call (323) 669-1550 for Reservations

~ FIRST COURSE ~

A choice of:

PIMENT D'ESPELETTE-CRUSTED DIVER SCALLOPS
Celery root pudding, watercress-frisée salad, truffle vinaigrette

\$65 per person

plus tax and gratuity

CHILLED LOBSTER AND ASPARAGUS SALAD
Belgian endive, creamy vinaigrette

CHEF MARTINE'S FAMOUS MARKET BEET SALAD
Hazelnut oil, champagne vinegar, cranberries, green onions and chèvre frais

~ MAIN COURSE ~

A choice of:

WOOD STONE OVEN ROASTED BEEF CULOTTE
Leek bread pudding, black trumpet mushroom sauce, cider-glazed carrots with dill

DUCK TWO WAYS
Duck leg confit, duck breast, sour cherry-balsamic glaze, wild rice, caramelized turnips

CHICKEN ROULADE
Wild forest mushrooms, radicchio, mozzarella cheese, sautéed spinach, couscous, chicken jus

ROASTED FILET OF SOLE
Stuffed with shrimp mousse, steamed Yukon Gold potatoes, fresh dill sauce

MUSHROOM-MARSALA PAPPARDELLE
Cremini mushroom ragout, fresh arugula, Marsala wine sauce

~ DESSERT ~

A choice of:

VALENTINE'S CHOCOLATE BUNDINO CAKE rosemary cream, brandied cherries
ORANGE ANISE POACHED BOSCH PEAR mascarpone cream, caramel sauce
DUET OF SORBETTO blood orange and raspberry