



HAPPY VALENTINE'S DAY 2019

amuse bouche—

DEVILED QUAIL EGGS & CAVIAR
TARTS OF BEEF TARTARE

appetizer— choice of

LOBSTER & FENNEL BISQUE
*griddled brioche, saffron cream
garlic oil & finger lime*

SALAD OF ROASTED BEETS & PERSIMMON
*ashed goat cheese, toasted hazelnuts,
calamansi & dill vinaigrette*

HAMACHI CARPACCIO & HEARTS OF PALM
*asian pear, grated horseradish,
Marcona almonds, white soy vinaigrette*

CHESTNUT TORTELLINI
*veal sweetbreads & preserved black truffle
sherried fontina sauce*

entrée— choice of

RED SNAPPER À LA PLANCHA
*smoked butter poached prawns, leeks
roasted sunchokes, meyer lemon & wood sorrel*

PAN ROASTED DIVER SCALLOPS
*celery root canelloni, pancetta Americano
caramelized green apple & cider emulsion*

ROHAN DUCK BREAST "AU POIVRE"
*seared foie gras, roasted endive
buttered wheatberries & preserved cherries*

OAK GRILLED WAGYU BEEF TENDERLOIN FILET
*pomme purée & royal trumpet mushroom
oxtail red wine sauce*

dessert— choice of

HONEY & PISTACHIO MOUSSE CAKE
orange blossom ice cream, candied rose petals

MEYER LEMON TART
pink peppercorn, violet sorbet, vanilla chantilly

CHOCOLATE SOUFFLÉ FOR TWO
candied cocoa nibs & pear brandy ice cream

JEFFREY'S