

TOMBER  
AMOUREUX



2018



## Joyeux Saint-Valentin

### CHAMPAGNE & CAVIAR *for two 25.*

Two Glasses Piper Heidsieck Champagne & Signature "Mock Caviar Malossol" on Ice  
2 oz tin, traditional garnish, brioche croutons

### AMUSE

Smoked Salmon *Icelandic "mock" caviar and potato blini*

### HORS D'OEUVRES

French Onion Soup *gruyere cheese gratin*

Burgundy Escargot *pernod, garlic butter, puff pastry*

Maine Lobster Bisque *poached maine lobster morsels, cognac cream*

Belon Oysters *champagne mignonette, horseradish & cocktail sauces*

Little Gem Caesar *shaved parmesan, white anchovy, baguette crouton*

Beet & Goat Cheese Salad *red and golden baby beets, mache lettuce, red wine vinaigrette*

Seared Foie Gras *humquat marmalade, port wine reduction, brioche crouton (5. supp)*

Ahi Tuna Tartare *apple ginger, jalapeno, soy, baguette crouton*

Jumbo Lump Crab Cake *bacon frisee salad, mustard beurre blanc*

Lobster & Jumbo Shrimp Provencal *white wine, tomato, garlic (5. supp)*

Steak Tartare Parisienne *sunny-side quail egg, toast points*

### ENTRÉES

Scottish Salmon *jumbo lump crab, potatoes, spinach, hollandaise*

Maine Lemon Sole Parisienne *spinach, lemon caper beurre blanc*

Seared Sea Scallops *asparagus, sorrel white wine nage, pommes puree*

Grilled Lamb Chops & Braised Lamb Shank Cake *roasted brussels sprouts, natural jus*

Bouillabaisse *sea bass, scallops, shrimp & lobster in saffron shellfish broth, rouille crouton (5. supp)*

Grilled Hanger Steak *maître d' hotel butter & pomme frites*

NY Strip au Poivre *pepper crusted, mushrooms, port wine glazed shallots, brandy peppercorn sauce (5. supp)*

Duck Breast *pan roasted, lyonnaise potato, haricot vert, citrus duck jus*

Beef Bourguignon *baby carrots, mushrooms, pearl onions, buttered noodles*

Veal & Beef Tournedo Filets *haricot vert, leek fondue, bone marrow butter, black truffle sauce*

Chateaubriand Roasted Beef Tenderloin *chateau potato, vegetable bouquetier & béarnaise (5. supp)*

Ashley Farm Chicken Ballotine *filled with mushrooms, spinach, rosemary garlic sauce*

### GARNITURES

*5. supp*

Roasted Brussel Sprouts   Pommes Frites   Spinach

Asparagus   Pomme Puree   Haricot Vert   Petite Salad

### PÂTISSERIES

Moelleux Au Chocolat *chocolate cake, milk chocolate mousse, meringue tuile*

Crème Brulée À La Vanille *light vanilla custard, caramel crust*

Sorbet Trio *passion fruit, orange, strawberry, sable cookie*

White Chocolate Cheesecake *cherry compote*

Baba Au Rhum *light cake drenched in rum syrup, apricot sauce, diplomat cream*

Champagne Sabayon *glazed fresh berries, raspberry sorbet, cookie tuile*

Profiteroles *puff filled with vanilla glaze, bittersweet chocolate sauce, toasted almonds*

FOUR-COURSE MENU 74/p | WINE PAIRING 30/p ADDITIONAL  
OTHER BEVERAGES, GEORGIA TAXES AND GRATUITY NOT INCLUDED