S WENU



## **VALENTINE'S DAY DINNER CELEBRATION**

Celebrate the Vibes of Love Featuring Dishes Inspired by The Season

Friday, February 14th, 2025

TASTING MENU | 198

### **CANAPES**

Chef's Selection

### SAINT-JACQUES

Marinated Hokkaido Diver Scallop, Kaluga Caviar & Sea Urchins
Dill-Gin Emulsion



### **VOL AU VENT**

Milk-Fed Veal Sweetbread, Seasonal Mushrooms, Pastry Crust Sauce Supreme, Périgord Winter Black Truffle



# **SOLE GRENOBLOISE**

Dover Sole 'Meunière', Parsley, Leek, Local Kale, Clams Capers, Lemon & Hollandaise Sauce



### POT AU FEU

Traditional French Stew of Wagyu Short Ribs Bone Marrow & Foie Gras, Gribiche Sauce Périgord Winter Black Truffle



### MON COEUR

Strawberry Marmalade, Vanilla Sponge Biscuit, Yogurt Bavarois

### **PETIT FOURS**

Assorted Chocolate Bonbons

