



VALENTINE'S DAY

Amuse Bouche

golden pineapple and cucumber gazpacho, jalapeño, green onion, extra virgin olive oil



Mixed Baby Green Salad

dried cranberry, toasted almonds, pears, goat cheese, aged balsamic vinaigrette

-or-

Crispy Braised Pork Belly

black bean, avocado, corn, Mexican truffle, salsa picante, sour cream

-or-

Foie Gras Mousse

roasted fig tartelette, crispy prosciutto, frisée salad



Roasted Monkfish

fruit de mer vol au vent (scallops, lobster, crawfish, mussels, clams), creamy lobster bisque

-or-

Domestic Lamb Chop

cannellini bean purée, harissa, broccoli rabe, hazelnut-mint pesto

-or-

Petite Filet

roasted fingerling potatoes, English peas, brandy peppercorn sauce

..... DESSERTS

Lemon Meringue Tart

blackberry reduction

-or-

Raspberry Heart-Shaped Macaron

vanilla crème brûlée, fresh raspberry



*Add a wine pairing
for \$25 per person:*

*champagne toast, glass
of wine for each course*

\$55
PER PERSON
PLUS GRATUITY
& SALES TAX

CASSIS
-AMERICAN BRASSERIE-