

Marseille

VALENTINE'S WEEKEND

THREE DAYS, FEBRUARY 14TH, 15TH, 16TH, 2019

THREE COURSE PRIX FIXE DINNER 58.

(IN ADDITION TO OUR A LA CARTE MENU)

— APPETIZER —

LOBSTER BISQUE

butter poached lobster, toasted brioche, pastis cream

PAN SEARED SEA SCALLOPS

Cauliflower Puree, Pine Nuts & Raisins

WINTER RISOTTO

*Chanterelles, Sunchokes,
Truffle Cream, Ricotta Salata*

GOAT CHEESE CROQUETTE

*Warm Lentil Salad, Roasted Delicata Squash,
Ginger Tomatoes, Pomegranate Molasses*

— ENTREE —

FILET MIGNON

Pommes Puree, Buttered Asparagus, Chasseur Sauce

HERB CRUSTED RACK OF LAMB

Parsnip Puree, Braised Spinach, Grain Mustard Sauce

ROASTED BRANZINO FILLET

Winter Vegetable Pistou with Farro & Swiss Chard

— FEATURED DESSERT —

A VALENTINE PARFAIT

*Chocolate Devils Food Cake, Raspberry Compote,
Dark Chocolate Mousse, Passion Fruit Cream*

or

CHOICE OF DESSERT FROM THE MENU