

LE GARAGE



Saint Valentin



Amuse Bouche

Crispy Black Tiger shrimp with organic zutano avocado cilantro aioli

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### 1<sup>st</sup> Course

Maine lobster sandwich with toasted brioche, Arkansas black apples, tarragon, butter lettuce and preserved lemon aioli

Or

Foie Gras Two Ways - seared and au torchon with an organic spiced kumquat chutney and a roasted pomelo Baryuk reduction served with apple ginger bread

Or

Comté, Emmental and Beaufort Truffle Fondue for 2 served with croutons

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2nd Course

Dungeness crab soup with rouille and croutons

or

Organic frilly red mustard green salad with extra virgin olive oil, Meyer lemon and garlic croutons

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### 3<sup>rd</sup> Course

Filet Mignon served with a parsnip potato gratin and a perigourdine sauce

Add seared foie gras \$11 per person

Or

Pan seared black cod with a parsley root purée, fresh English peas, baby dandelion greens and a brown butter vin de glace sauce

Or

Fresh black Périgord truffles with fresh tagliatelle, crème fraîche, aged parmesan and a poached egg

or

Roasted quail stuffed with chorizo, pequinillo peppers, pinenuts and organic erbetto chard served with purple and yellow baby carrots, turnips and a minneola tangelo gastrique

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Dessert

Valrhona dark chocolate mousse with a sablée cookie

Or

Rose macaron with a rose crème and organic swanton strawberry coulis

\$80 per person

